

## Avoiding Jam and Jelly Troubles

**Floating Fruit** may be avoided by: (1) thoroughly crushing fruit (2) always having a full rolling boil (3) cooling and stirring according to directions (4) having no particles of underripe fruit.

**Slow Setting.** Certain jams and jellies set very slowly. Do not worry about a jam which is still soft or a jelly that is barely set on the day after it is made. The set becomes growing firmer for days. The texture of a slow-setting jelly is always tender.

**Weeping,** the separation of a small amount of syrup from a jam or jelly as it stands, is normal. This syrup can be kept from seeping to the surface of the paraffin by (1) paraffining correctly (2) storing in cool, dry place (3) filling the glasses without spattering above the jelly line. Using fully ripe fruit further reduces the tendency to weep.

**Doubling the Recipe** is seldom successful, but if it is done, use at least a ten-quart kettle, and double amounts of all ingredients, including water. With such large amounts, weighing is more accurate than measuring. Do not double the salt. For greater safety the final doubled and the cooling time no longer floats. It is advisable possible. Doubled batches more than single batches.

### Certain

Our kitchen board—here in minutes, of the year. Add 1 cup of sugar, 1 teaspoon of pepper, 1 cup of milk, and 2 table-Elizabeth a little cold water. Bake 20 minutes.

### PASTRY

Together 1 cup flour, 2 teaspoons baking powder, 1 teaspoon salt; mix very lightly 4 tablespoons short-cold just enough cold water to stiff dough. Roll out on floured over top of pie.

salt,

1 bed  
1 cup  
1/2 tea  
1/2 tea

Melt butter in pan, add flour and mix well; add milk slowly, stirring until smooth and creamy; add salt and pepper and boil about 3 minutes.

### Thick Cream Sauce

2 tablespoons butter  
2 1/2 tablespoons flour  
1 cup milk or cream  
1/2 teaspoon salt  
1/8 teaspoon white pepper

Make as directed for Thin Cream Sauce.

### Tomato Sauce

3 slices bacon cut into small pieces  
1 slice onion—chopped  
2 tablespoons flour  
1 1/2 cups strained tomatoes  
1 tablespoon chopped green peppers  
1/2 teaspoon salt  
few gratings of nutmeg  
cayenne

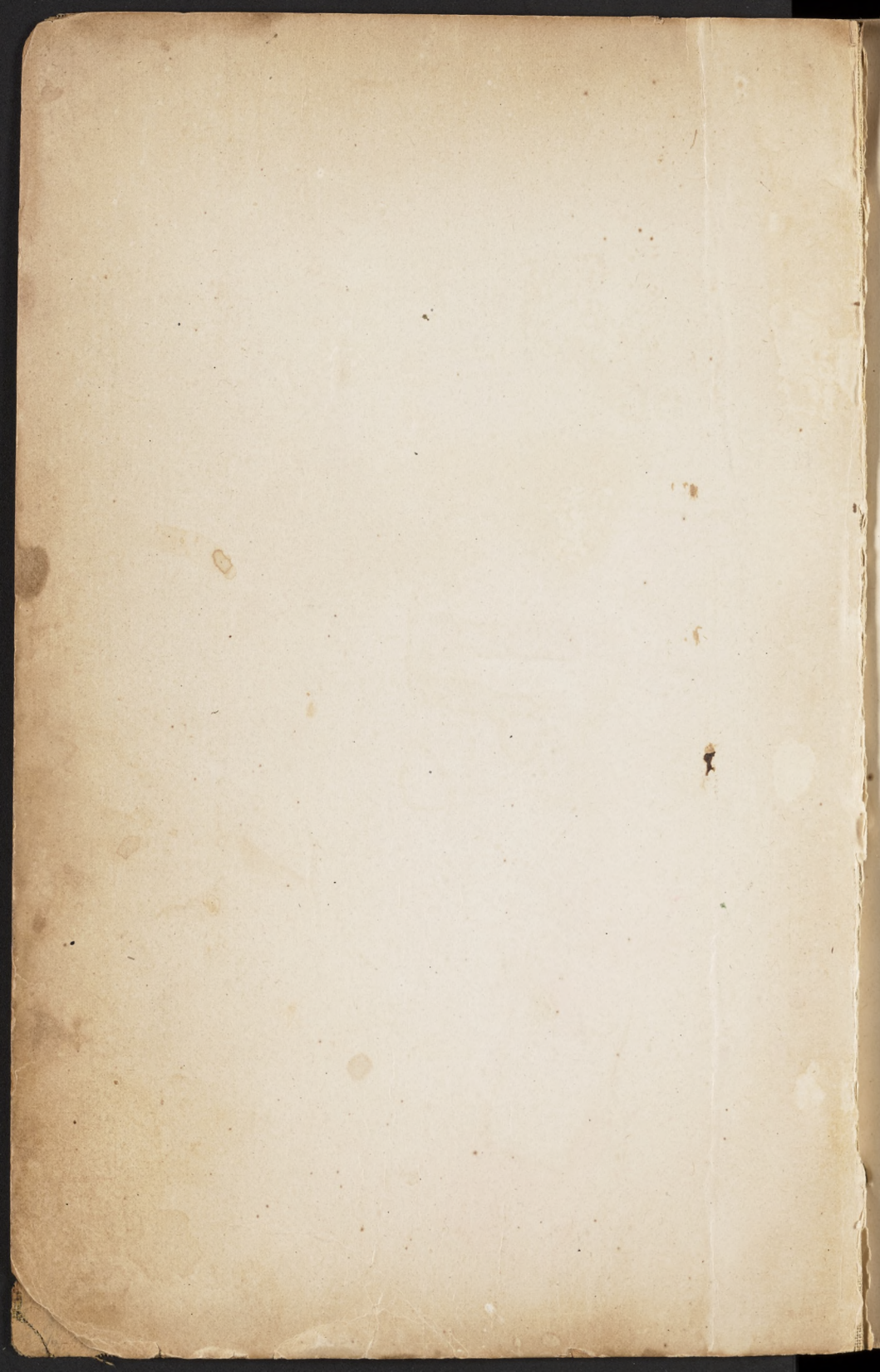
bacon into saucepan, add onion slightly. Add flour, tomatoes, green peppers, and stir until smooth. Add seasoning and

### Tomato Sauce

chicken or veal

stir in flour and liquid.








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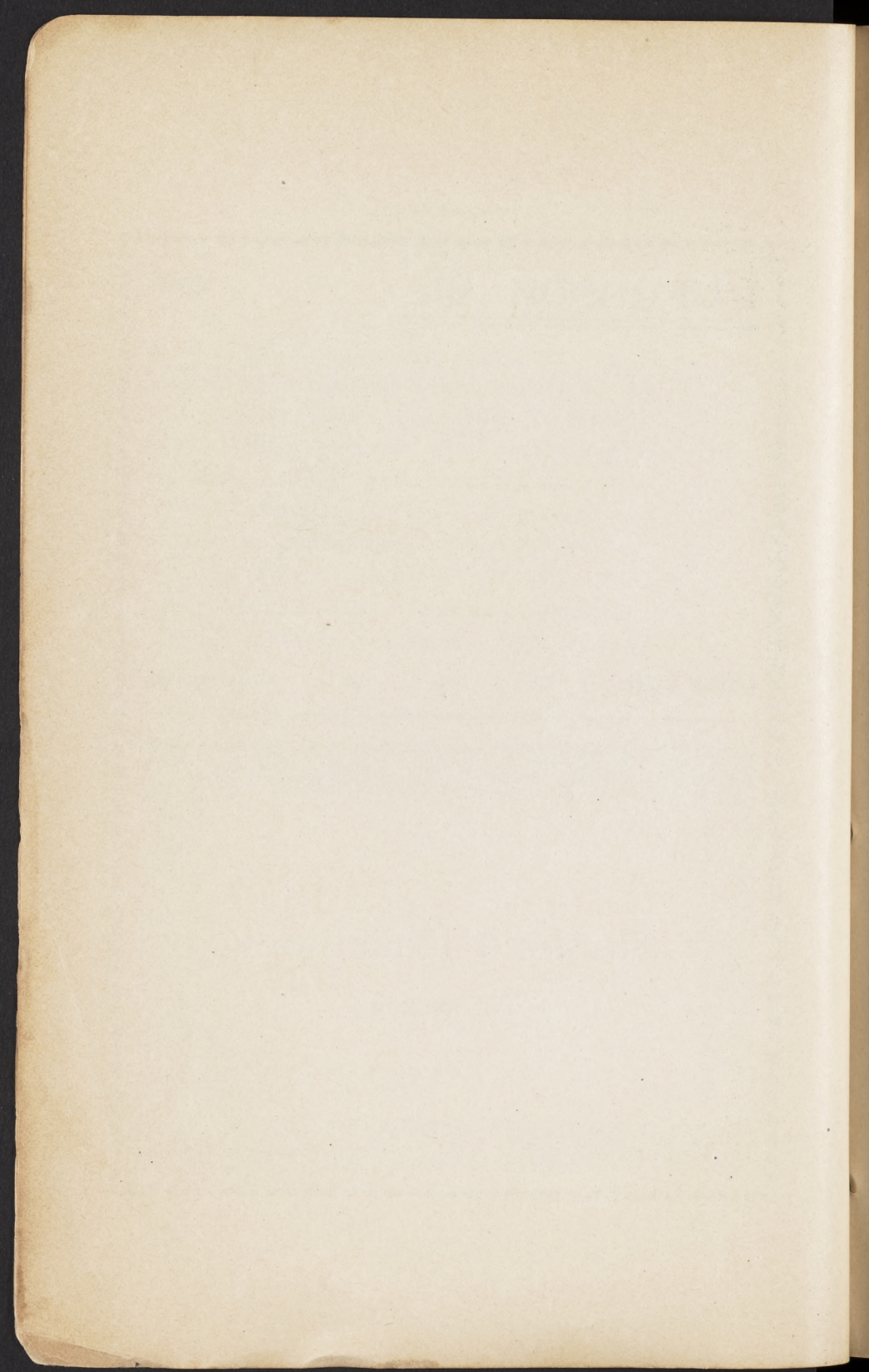
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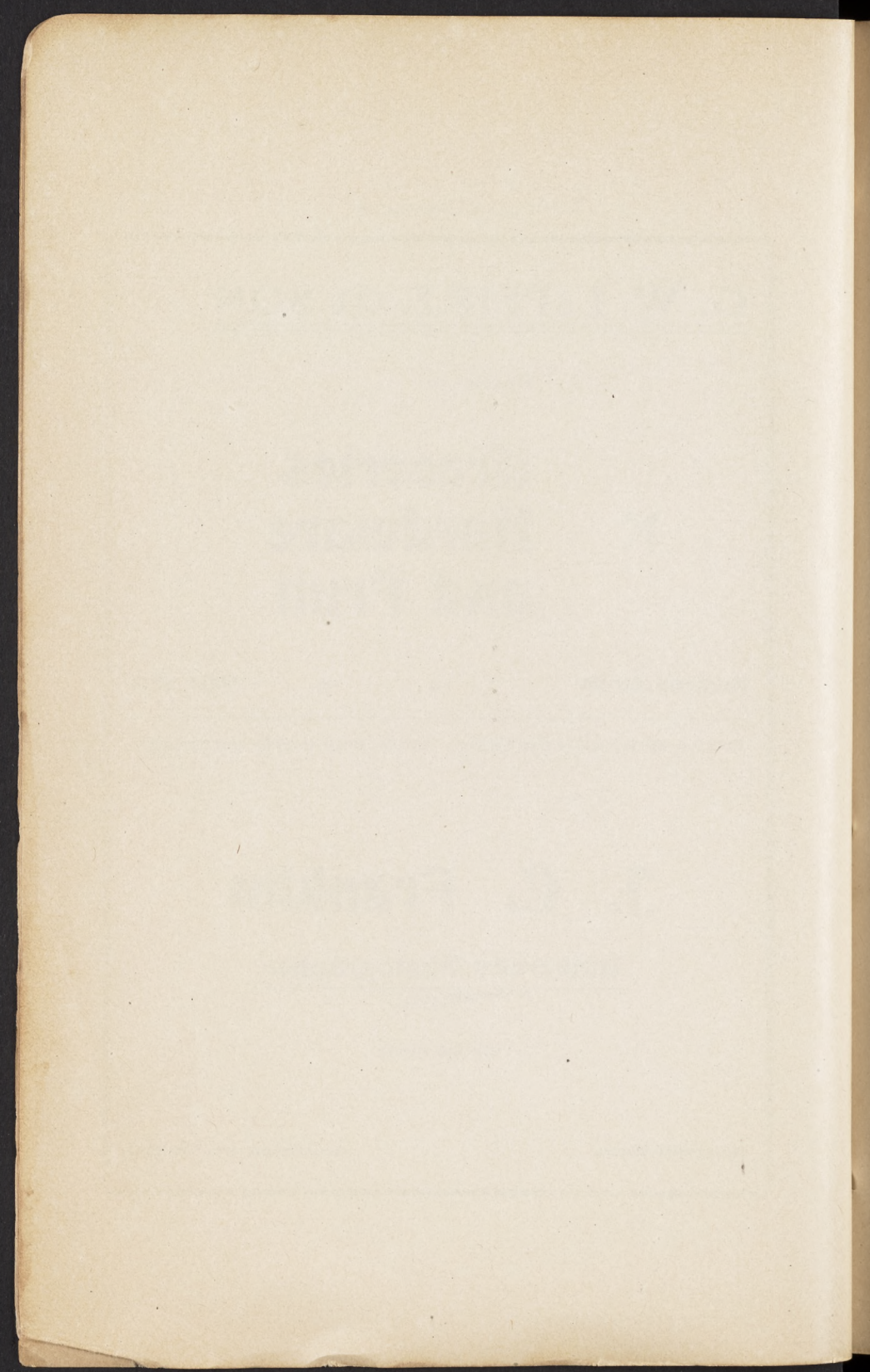
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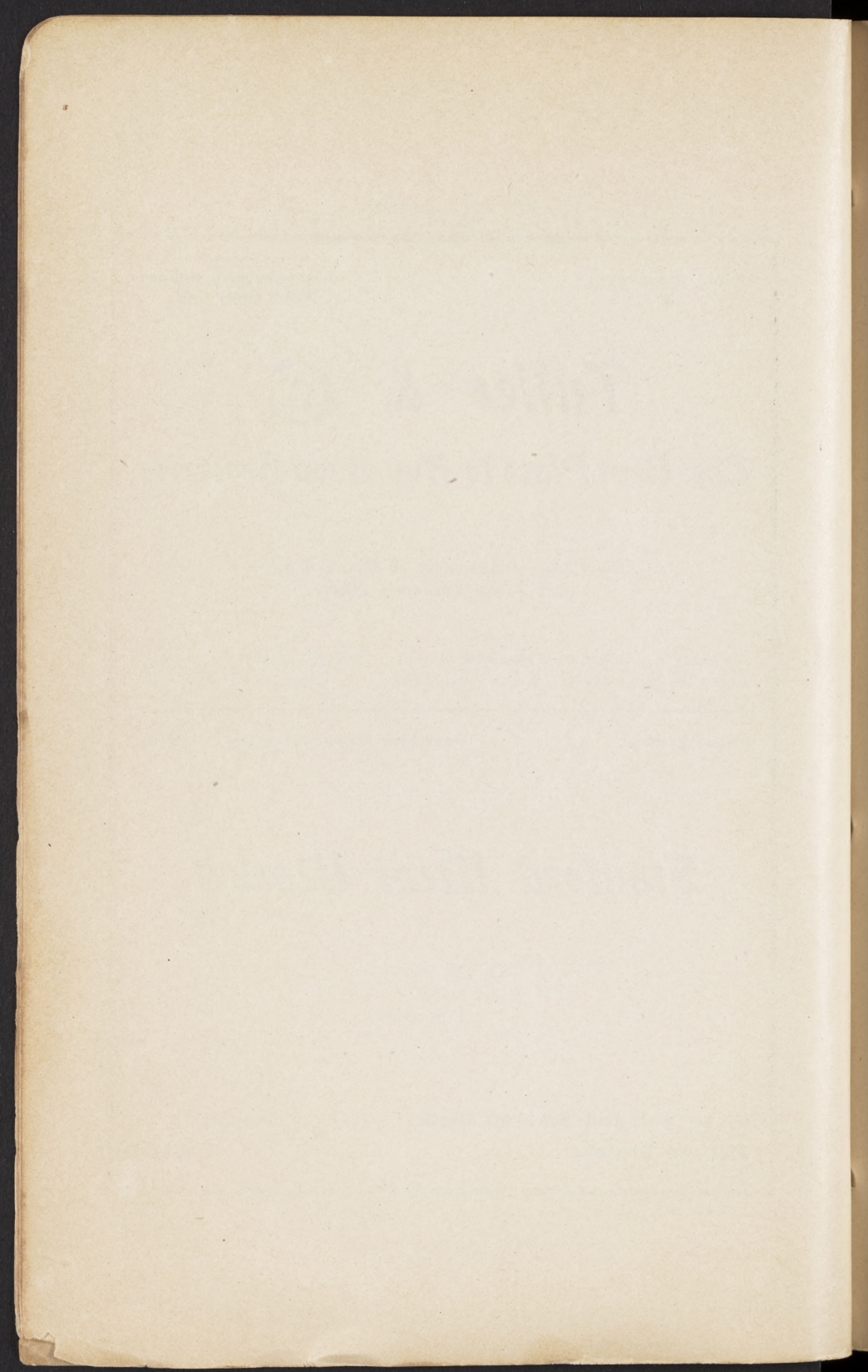
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# COOKERY

## CHOICE RECIPES

COLLECTED BY

THE PALO ALTO WOMAN'S CLUB

*"Go, little book and wish to all  
Flowers in the garden, meat in the hall."  
—Stevenson.*

PALO ALTO, CALIFORNIA,

1903.



Nace Printing Company  
Santa Clara, Cal.

*"A merciful Providence fashioned  
us holler."*

*Lowell,*



## Introduction.

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*"When 'Omar smote his bloomin' lyre,  
He'd heard men sing by land and sea,  
And what he thought he might require,  
He went and took the same as me."*

*Kipling.*

The recipes here given have been collected from the ladies of Palo Alto, each one contributing her favorite, whether it be inherited from her grandmother, culled from her cook book or an original inspiration.

The unsigned recipes have been drawn from various reliable sources and are vouched for by the committee.

No attempt has been made to repeat the formulas given in every cook-book, but the committee hopes that each patron will find here the pleasure which comes to every woman when she discovers a charming new dish.

## COMMITTEE.

*"Some ha' meat that canna eat,  
And some would eat that want it,  
But we ha' meat and we can eat,  
Sae let the Lord be thankit "*

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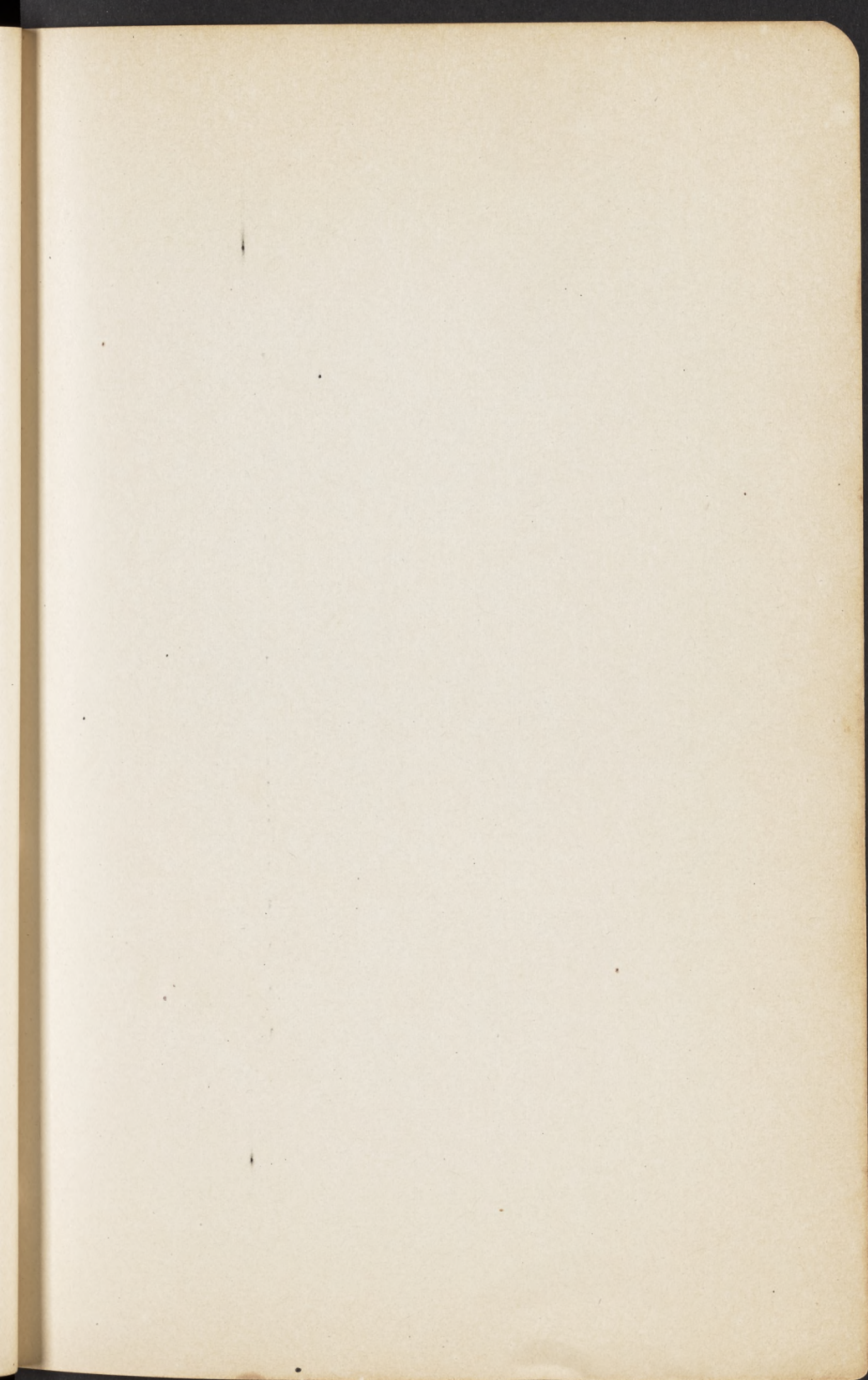
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## SOUPS.

*"Come, give us a taste of your quality."*

### **Soup Stock.**

Allow one quart of cold water to each pound of meat; simmer one hour for each pound. Strain and set away over night. Skim off all grease, season and use as basis for any clear soup.

### **Vegetable Soup.**

Brown the diced vegetables in butter, pour on stock and simmer one hour.

If cream soups are not thickened an egg may be broken into the tureen and the hot soup poured over it, stirring constantly until the egg is thoroughly mixed with the soup.

### **Asparagus Soup.**

Boil two bunches of asparagus until tender. Have one quart of milk in double boiler. When the milk is boiling hot, rub the asparagus through a vegetable press into it, reserving the tips whole for a garnish. Rub a small piece of butter and tablespoon of flour together and add to the hot mixture; also add seasoning. The addition of croutons improves any soup. Serve very hot.

### **Celery Soup**

Wash and cut fine a bunch of celery. Cover with water, add a small onion and stew gently until tender, which will take nearly

an hour. Put all through the sieve. Heat a pint of milk in double boiler; at scalding point add the celery, seasoned with salt and pepper, and when ready to serve a generous lump of butter and a half cup of cream.

M. K. MAXWELL.

#### **Cream of Corn Soup.**

Grate the corn from eight ears of corn, put in a sauce pan with water enough to cover and boil until tender. Mash through a colander, saving the water in which it was boiled, adding that with the corn to the milk. Season with a small piece of butter, salt, pepper and a pinch of sugar. Cook slowly for fifteen minutes. A little thickening may be added if desired. If canned corn is to be used, boil one canful until tender, mash and proceed as with fresh corn.

#### **Cream Potato Soup.**

Heat a pint of milk, season with one-half teaspoonful of onion juice, heaping teaspoonful of finely chopped celery top, small tablespoonful butter; salt and pepper. At boiling point add two heaping tablespoonsful of freshly mashed potatoes. Stir until creamy and serve immediately with croutons.

MRS. G. B. LITTLE.

#### **Cream of Pea Soup.**

For two quarts of soup, shell half a peck of green peas; wash the pods and put them in a soup kettle with plenty of cold water; boil until tender, drain and throw away the pods. Put the peas into this same water and boil three quarters of an hour. Mashed through a sieve the mixture should now measure one pint. Return to the kettle and add three pints of rich milk and let it come to a boil. Rub one tablespoonful of butter and two of flour to a



smooth paste and add to the soup. Season with salt and pepper and a tablespoonful of chopped parsley. The soup is improved by a tablespoonful of sugar and a sprig of mint.

#### **Tomato Bisque Soup.**

A quart can of tomatoes, three pints of milk, a large tablespoonful of flour, butter size of an egg, pepper and salt to taste and a scant teaspoonful of soda. Put tomatoes on to stew and the milk in a double boiler to boil, reserving a half cupful to mix with the flour. Mix the flour smoothly with this cold milk, stir into the boiling milk and cook ten minutes. To the tomatoes add the soda; stir well and rub through a strainer. Add butter, pepper and salt to the milk and lastly the tomatoes. Serve immediately.

MRS. G. B. LITTLE.

#### **Tomato-Bean Soup.**

Cook one can of tomatoes and cold left-over baked beans together, adding small piece of onion if desired. Strain through a colander or fruit press and cook a few moments. Season and serve very hot with croutons or crisp crackers.

#### **Quick Tomato Soup.**

One can of tomatoes or three fresh tomatoes, one onion and a small red pepper. Add one quart of water and cook fifteen minutes; strain. Thicken with small piece of butter and tablespoonful of flour rubbed together. Season with salt, pepper, little sugar and a pinch of ground cloves.

MRS. C. G. DINGLEY.

#### **Chicken Broth.**

An old hen makes best broth. Cut up and put into pot with two quarts cold water. Bring to quick boil, then simmer for six



or seven hours in closely covered vessel. When meat begins to leave the bones take the chicken from the pot, strip off meat, crack bones and return all to the pot. Add teaspoonful salt at end of the first hour. Strain through cloth while hot and skim off all fat when cold. Heat, season and serve.

R. L. WILBUR.

#### **Mutton Broth.**

Three pounds of mutton (shoulder is best); remove fat and put into soup pot with two quarts of cold water; let it boil quickly a few minutes then set back and simmer four or five hours. At end of first hour add half teaspoonful of salt. While still hot strain through cloth. When cold skim off every particle of grease. Heat, season and serve in cups.

R. L. WILBUR.

#### **Waldorf Clam Broth.**

One quart "shucked" clams, boiled until tender, then squeezed until dry. Season the juice thus obtained with butter, salt and pepper. Thicken a little with flour. Serve in bouillon cups very hot. Just before serving, put one tablespoonful of whipped cream on top of each cup. Do not stir in.

MRS. NATHANIEL WALDO EMERSON, BOSTON.

#### **Caramel for Soup.**

For caramel, put one teacupful of sugar and two teaspoonfuls of water into a saucepan over the fire; stir constantly till it is a dark color, then add a half teacupful of water and a pinch of salt. Let boil for a few moments, take off and when cold, bottle.



**Croutons.**

Cut slices of bread into small squares. Throw into smoking hot lard or oil and fry until a delicate brown. Croutons may also be prepared in a hot oven.

**Dumplings for Soup.**

Stir yolks of two eggs and one tablespoonful of butter to a cream; add one cup of cracker meal and two stiffly beaten whites. Roll into balls, drop into boiling soup and boil ten minutes.

**Noodles.**

Mix two eggs, a pinch of salt and two tablespoonfuls of water. Add flour until very stiff; roll out very thin and cut into narrow strips. Boil these strips five minutes, throwing them into boiling water. If used as a vegetable, butter and seasoning must be added.

## FISH.

*"Do but fish in this stream like an artist, and peradventure a good fish may fall to your share."*

Walton.

### To Bake Fish.

Wash, dry, and rub over with butter. If no stuffing is used, lay on pieces of bacon and baste with hot water, butter and salt.

Fish may be stuffed with any good bread stuffing and baked in a cup of milk, a cup of broth or a cup of water, with or without a spoonful of vinegar.

JULIA R. GILBERT.

### Fish Chowder.

Two pounds of sturgeon or white fish, one pound of salt pork. Cut the fish up, take off the outer skin, bone and slice it. Put a layer of thin sliced pork first, then a layer of sliced potatoes, then a little onion, then fish, salt, pepper and hard crackers broken in small pieces. Repeat this until gone. Cover with cold water, just even, let boil till tender, about twenty minutes, then pour in about a quart of hot milk. Thicken with flour as desired.

MISS H. M. DODGE.

### Clam Chowder.

One quart clams and juice, one quart of milk, two slices of salt pork, one good sized potato, one-half an onion, one pilot bread. Cut the pork and onion into fine pieces and fry brown. Have ready the potato cut into dice and boiled tender in the clam juice; add this with the warm milk to the pork. Season, put in the clams



and boil gently for five minutes. Break the pilot bread into bits, put into the tureen, pour on the chowder and serve.

OTAKI.

### **Turbot.**

Steam white fish, cod or salmon. Lay on a plate and with a fork flake it from the bone. For the dressing, make a cream sauce of one pint of milk, two tablespoonsful of flour and two tablespoonsful of butter. Season well with salt, pepper, onion juice and celery top. Into a well buttered dish put a layer of fish then a layer of sauce alternating until all is used. Put bits of butter on top and bake.

MRS. B. PARKINSON.

### **Scalloped Fish.**

Take any cold fish, shred it, removing skin and bones; place in buttered pudding dish layer about with coarse cracker crumbs; season each layer of fish with salt paprika and bits of butter; finish with fine cracker crumbs, pour over rich milk until it can be seen in dish. Bake.

MRS. GILBERT.

### **Codfish Balls.**

Wash and pick into small pieces one cupful of raw salt fish. Pare and quarter one pint of potatoes. Put the fish and potatoes into a stew-pan, cover with boiling water and boil until the potatoes are done. Drain off all the water, mash and beat until very light. Add a teaspoonful of butter, salt and pepper, and when slightly cool, one well beaten egg. Shape with a spoon and fry, a few at a time, in smoking hot lard for one minute. Drain on soft paper.

MRS. TOWNE.

# MEATS.

*"Tenderness is a virtue."*

## **Roasting.**

Grease pan, set on top of stove and sear meat well before seasoning or putting into oven. Beef should have no water in the pan but should be basted with hot salt water and butter. A slice or two of bacon may be laid in the bottom of the pan for veal. Veal should be basted with salted milk into which a little flour (tablespoon to a quart) has been stewed.

Mutton may have a little hot water and the seasoning when it goes into the oven; use this for basting and renew as needed. A leg of mutton makes a delicious pot roast if first browned in the pot, then steamed one hour with a little water in the pot, then simmered an hour in half a can of tomatoes highly seasoned.

JULIA R. GILBERT.

## **Broiled Steak.**

Trim the meat free from suet. Have a broiler very hot over a clear fire. Place the meat on the broiler, and turn it constantly. A steak three quarters of an inch thick will require about eight minutes. When done place on a hot platter dredge with salt and pepper and serve at once.

## **To Pan a Beefsteak.**

When you have no convenience for broiling, heat an iron pan very hot, put in the steak and turn it frequently for about fifteen



minutes. The steak should be three quarters of an inch thick. Serve on a hot platter, the same as broiled steak.

MRS. GILBERT.

### **Stuffed Beefsteak.**

Make a stuffing of breadcrumbs, about three cupfuls, salt, pepper, chopped parsley, sweet marjoram, sage and melted butter. Cover a round steak with this, roll and tie. Then dredge with flour, and brown in the oven on both sides in hot pan with a little bacon fat.

### **Beefsteak Smothered in Onions.**

Fry a quarter pound of salt pork or bacon until the fat is tried out, then take out the crackling. Into this fat put one dozen small onions sliced. Fry and stir for twenty minutes, then add salt and pepper and a cup of boiling water; cover and simmer one half hour. Have a broiled steak ready, put it in the pan with the onions, placing some over the top, and put it in the oven a few minutes. Place the steak on a hot platter, heap onions over and around and serve.

### **Fricassee of Belgian Hare.**

Carefully prepare and disjoint the hare and gradually brown the pieces in a sauce pan in hot butter. As soon as the pieces are quite brown, remove to another hot pan, and add to the fat two tablespoonfuls of flour, another piece of butter and stir until well browned. Then add one pint of stock or boiling water, a teaspoonful of salt, a tablespoonful of scraped onion, a dash of pepper, replace the hare and mix thoroughly. Cover the saucepan and allow to simmer for an hour. When done arrange with hot biscuit on a hot platter, and to the sauce add the yolk of one egg well beaten with a little milk. Cook a few minutes and pour over the hare and biscuit. Garnish with parsley.

MARY K. MAXWELL.

**Irish Stew.**

Cut three pounds of the neck of mutton into small pieces, cover with two quarts of boiling water, add four onions sliced and simmer for three hours. About half an hour before the meat is done, add four potatoes cut in dice. Season with salt and butter, and thicken the gravy if desired. Dumplings may be added the same as in beef stew.

**Veal Loaf.**

Three and one half pounds of veal, chopped fine, one half pound fat salt pork chopped with veal, three eggs, one cup of crackers rolled fine, one tablespoonful of marjoram, one tablespoonful of thyme, salt, and pepper. Bake two hours, and baste while baking, with melted butter.

MRS. W. A. ACKLEY.

**Liver and Bacon.**

Wash, skin, and flour small slices of calf's liver. Fry to a crisp very thin slices of bacon. Into the hot fat thus made place the liver and cook crisp and brown. Serve very hot, a slice of bacon on each slice of liver.

**Baked Calf's Liver.**

Take a nice calf's liver and score it deeply three or four times. Chop fine one-half cupful of parsley and onion, mix with one tablespoonful of melted butter, season and fill the scores with the mixture, and to hold it on cover with thin slices of salt pork or bacon. Put the liver in a greased pan and bake slowly for one-half hour. When half done season and baste. Serve with a rich gravy.

MRS. BLACKMAN.



**Liver a la Terrapin.**

Parboil the liver and chop it fine; put one tablespoonful of butter into the frying-pan; when melted stir in one tablespoonful of flour, add one cup of milk, stirring constantly until it boils. Add the liver, salt and pepper. Stir till the liver is thoroughly heated, take from the fire and add the beaten yolk of one egg, one tablespoonful of chopped parsley and two tablespoonsful of sherry. Serve immediately. Left-overs of liver and kidney may be used in the same way.

**Kidney Saute.**

Wash kidneys and soak one-half hour in cold salt water. Bring to a boil in cold water, removing the scum. Save the liquor for the sauce. Chop the kidneys fine. Make a sauce of a teaspoonful of butter and two of flour, letting the flour brown. Use the liquid and some boiling water. Add the kidneys, season well with salt, pepper and Worcestershire sauce. Simmer about fifteen minutes. Serve on toast, or with a rice border.

**Meat Souffle.**

Melt two tablespoonfuls of butter in a sauce-pan; add two tablespoonfuls of flour, half a teaspoonful of salt, two dashes of white pepper, and gradually one pint of milk, stirring steadily. While boiling, stir in half a cupful of stale bread crumbs, one tablespoonful of chopped parsley, and half a teaspoonful of onion juice. Remove from the fire and stir in one pint of cold meat chopped fine and the yolks of three eggs well beaten. Then fold in the stiffly beaten whites of three eggs. Pour the mixture into a buttered baking dish and bake in a moderate oven for about twenty minutes. Serve hot with tomato or mushroom sauce.

MRS- G. B. LITTLE.

**Dormers.**

Two cups of cold mutton chopped fine, one cup boiled rice, one egg, salt and pepper. Mix rice, meat and seasoning. Make into balls; dip them into the beaten egg, and roll in cracker crumbs. Fry in hot fat.

**Baked Hash.**

Four cups of cold beef chopped, one pint of chopped potato. Add two eggs (beaten) one cup milk, salt and pepper. Turn into a greased baking dish and bake twenty minutes in a hot oven.

**Cornbeef Hash.**

One pint of cooked cornbeef chopped fine, one pint of cold cooked potatoes chopped, one tablespoonful of butter, one teaspoonful of onion juice or chopped onion; and seasoning. Mix ingredients together, and put into a hot frying pan with butter, or drippings. Brown on one side and turn and brown on the other. Serve very hot.

**Pickled Sheep's Tongues.**

Boil until tender six sheep's tongues. Plunge into cold water and skin. Roll them in flour, brown in butter and cover with the water they were boiled in. Put in a clove of garlic, a celery root, two bay leaves, pepper and salt and stew slowly until the gravy is of right consistency. Put into a hot dish and strain over it the gravy to which has been added one-third cupful of sherry or claret.

MRS. BLACKMAN.

**Pigs Feet Spanish.**

Wash and boil six pigs feet about four hours. When cool pick meat from the bones. Strain the liquor and before using re-



move the fat. Cook one chili pepper, six cloves, one onion, six tomatoes, salt and pepper. Reheat the liquor, strain the tomato mixture into it, add meat and serve hot.

MRS. HENRY WETHERBEE.

#### **Batter for Cutlets.**

For a dozen small chops take two well beaten eggs, and add cracker crumbs and milk to make sufficient batter of the consistency for hot cakes. Season with salt and pepper. Dip the chops in this mixture, then in cornmeal, and fry in deep fat.

#### **Cornmeal Dressing for Turkey.**

Make cornbread of one quart of cornmeal scalded with enough boiling water to make soft. A pinch of salt, one tablespoonful of melted lard, a pinch of baking powder, a little chopped onion, a little soda and enough sour milk to make a good batter. Bake.

When the turkey is about half cooked, break the cornbread into small pieces, season with salt, pepper and chopped celery and mix with gravy and stuff into the turkey.

MRS. PERRY ROBERTS.

#### **Ham Sandwich Dressing.**

Four eggs well beaten, two tablespoonsful of mixed mustard, teaspoonful of pepper, one tablespoonful of butter, one teaspoonful of sugar, eight teaspoonsful of vinegar. Put ingredients into a double boiler, stir constantly until it thickens. When cold pour over chopped ham.

MRS. W. A. ACKLEY.

# VEGETABLES.

*God Almighty first planted a garden.*

*Bacon.*

## Potato Puffs.

Prepare mashed potatoes, season well, and while hot shape into balls about the size of an egg. Have a tin sheet well buttered and place balls upon it. Brush over with beaten egg and brown in oven. Serve hot; garnish with parsley.

To make puff in one dish: Beat the whites of two eggs; stir lightly into a pint of mashed potato. Turn into a buttered baking dish. Brush over with the beaten yolk of one egg and brown quickly.

## Potato Souffle.

Six large, smooth potatoes; half a cupful of boiling milk; one tablespoonful of butter; the whites of four eggs; salt and pepper to taste. Wash the potatoes, being careful not to break the skins. Bake forty-five minutes. Take the potatoes from the oven, and with a sharp knife cut them in two, lengthwise. Scoop out the potato with a spoon and put into a hot bowl. Mash light and fine; add the seasoning, butter and milk, and the whites of two eggs. Fill the skins with the mixture; cover with the remaining white of egg and brown in the oven.

## Sweet Potatoes Baked.

Boil large sweet potatoes until tender, peel and slice them, sprinkle baking dish with butter and sugar, add a layer of potato, repeating the process until the dish is full. Pour over all



a tablespoonful of water. Bake in a slow oven about two hours, or until transparent. Cover to prevent burning.

Sweet potatoes may also be prepared like mashed Irish potatoes.

#### **Sweet Potato and Sausages.**

Peel and cut in half large sweet potatoes, place flat in dripping pan. Mold pork sausages and place on top of each potato. Pour water in pan to keep potatoes moist and add to water a teaspoonful of sugar. Bake until done.

MRS. J. F. PARKINSON.

#### **Sweet Potatoes en Casserole.**

Put one-third of a cup of butter and one-fourth of a cup of brown or maple sugar in a flat-bottomed casserole and set in the oven to melt the butter. Lay in raw sweet potatoes, pared and cut in half lengthwise to cover the bottom. Season with pepper and cover, not too closely, with another layer of potatoes. Pour in half a cup of boiling water, cover and set in hot oven. When the lower layer is tender raise this to the top and let the upper layer cook in the syrup. Serve in the casserole.

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#### **Corn Pudding.**

One dozen ears of corn, scored and scraped well with an iron spoon, one teacupful of milk, one teaspoonful of sugar, piece of butter size of walnut, one well-beaten egg, salt and pepper. Bake about an hour in a moderate oven. Canned corn may be used if chopped very fine.

MRS. ADDIE WERSHING.

**Browned Rice With Tomato Sauce.**

Brown one cup of rice in a moderate oven until it is the color of ripe wheat. Then cook in a double boiler with two and one-half cups of boiling water and three-fourths of a teaspoonful of salt. It will take about forty minutes. Excellent as a supper dish with maple syrup or with a tomato sauce made as follows:

Put one tablespoonful of butter in a saucepan; add a tablespoonful of onion shredded fine, and let it brown slightly. Add one tablespoonful of flour and cook five minutes, stirring constantly. Add very gradually (making a smooth paste) a cupful of the juice from a can of tomatoes, then add three cloves, a bay leaf or a sprig of parsley, a half teaspoonful of salt and a fourth of a teaspoonful of pepper. After cooking slowly ten or fifteen minutes add a little more butter (if you wish it very rich) and strain through a coarse sieve. A tablespoonful of sugar improves it for some.

MRS. W. F. HYDE.

**Rice With Cheese Sauce.**

Boil rice until dry and tender and serve with a rich cream sauce to which one cupful of grated cheese has been added.

MRS. LITTLE.

**Carrots.**

Cut the carrots crosswise in small slices, cover with water and cook until tender, drain perfectly dry, add a large lump of butter and return to the stove until brown, shaking the pot occasionally to prevent burning, season while first boiling.

Another way is to prepare as above, cover with stock, boil until tender and rather dry and add a little butter, pepper and salt and serve.

MRS. J. B. OLIVER.

Carrots may also be served with cream sauce or put in baking dish layer about with cream sauce and grated cheese, and scalloped.



**Turnips or Cauliflower.**

Peel, slice crosswise and boil in salt water until tender. Make good cream sauce and place the turnips in a baking dish layer about with the sauce, sprinkling grated cheese over each layer. Bake twenty minutes. Cauliflower may be treated in same way.

MRS. GILBERT.

**Stuffed Egg Plant Baked.**

Cut the egg plants in half, lengthwise, put in salt cold water for two hours. Cut out the center and chop it with a half onion, tablespoonful of scraped salt pork, a boiled egg, half a cup rolled cracker crumbs, salt and pepper and a pinch of sage. Fry this in enough butter to make moist, and in five minutes take from the fire and break in it a raw egg. Stuff the shells of the eggplant and bake, moistening the top with bread crumbs and bits of butter.

**Stuffed Tomatoes.**

Take large smooth tomatoes. Cut a slice off the stem end and scoop out the seeds. Put a cup of stale bread crumbs into a bowl, add to them a teaspoonful of chopped onion, half teaspoonful of salt, little cayenne pepper, and a teaspoonful of melted butter. Fill the tomatoes with this; place in a granite baking pan and bake about thirty minutes in a quick oven.

**Stuffed Peppers.**

Cut off tops of green bell peppers, clean out all seed, wash thoroughly and soak in salt water three hours. Into two tablespoons of hot butter drop two or three slices of onion chopped fine, and stir until light brown, add one cup chopped tomatoes, one cup chopped veal or other meat, half cup of bread crumbs. Cook until done, seasoning with salt. Stuff peppers with mixture, cover with



bread or cracker crumbs, place bit of butter on top and bake twenty minutes.

MRS. GILBERT.

### **Mexican Beans.**

(As prepared in Mexico.)

Use pink beans which may be procured at any grocery store. To two cups of beans add six cups of water and soak over night. Soaking is not absolutely necessary but reduces the time of cooking one hour. Put in a small onion and boil gently until the beans will mash between the fingers. Into a frying pan not less than two inches deep place a large cooking spoonful of butter. Allow it to become very hot that the beans may not be greasy after frying, and with a perforated spoon gently lay the beans, free from liquid, into the pan. During this process the pan may be moved to the back of the stove to avoid setting fire to the butter which must inevitably spatter. After laying in as many beans as will absorb the butter, place the pan again over the fire and mix thoroughly until the beans are well coated with butter and begin to burst. Add a cupful of liquid in which the beans were boiled, and gently crush the beans with a cooking spoon, but do not mash. Then add the remainder of the liquid and allow to simmer on the back of the stove for one-half hour or until of the consistency desired, with considerable liquid or quite dry. Success depends upon the following rules: Do not add salt until the beans are boiled soft. Have the butter boiling hot. Do not boil the beans in tin. The onion is not perceptible after cooking, only giving the characteristic Mexican taste that no spice can produce. Mexican chili may be added after the last portion of the liquid is used. Repeated warming improves the flavor. If very dry add a little water and place in the oven for a few minutes.

MRS. A. CORBERT.



## Entrees, Cheese, Eggs, etc.

*"Trifles make up perfection, and perfection is no trifle."*

*Michael Angelo.*

### **Creamed Chicken.**

(A Grandmother's Recipe)

One pair of chickens, medium sized, one set of sweet breads, one small can mushrooms, one quart of good cream, one teaspoonful of onion juice, one teaspoonful of flour, salt, nutmeg, paprika etc. Parboil, skin, and cut up chicken as for salad. Parboil and break up sweetbreads. Cut mushrooms in half. Boil cream, stir in blended flour and the seasoning; pour over the chicken, sweetbreads and mushrooms. Pour into buttered pudding dish, sprinkle with bread crumbs, dot with tiny bits of butter and bake for twenty minutes.

Or—Cook all together in double boiler ten minutes and fill hot patty shells. This recipe fills twenty-five patty shells.

MARY K. MAXWELL.

### **Chicken Croquettes.**

Chop the meat of a chicken very fine, and to two cups of chicken allow one-half pint of milk, two large tablespoons of flour, one tablespoon of butter, one tablespoonful chopped parsley, one teaspoonful of onion juice, salt and pepper to taste. Make this sauce, and add chopped chicken and seasoning. Let stand until cold, and form into croquettes. Dip in egg, then roll in fine cracker crumbs and fry in boiling oil or fat. Veal may be used the same way.

MRS. DINGLEY.

**Fricassee Chicken.**

Cut up, cover barely with hot water, cover tightly and boil till tender. Take up chicken, season, roll in flour and fry in hot butter. Add milk to liquor in which chicken was boiled, (there should be about one-half pint) thicken, season and pour over chicken. Allow it to boil up well and serve on hot platter garnished with baking powder biscuit broken in two.

MRS. HUGHES.

**Smothered Chicken.**

Split young chickens down the back and lay breast downward in a baking pan. Add half pint of boiling water. Cover tightly, and simmer for one and one-half hours. Remove the cover, turn over the chickens, salt, dredge slightly with flour, cover with bits of butter, and brown in very hot oven for ten or fifteen minutes, basting frequently.

MRS. D. T. McCLELLAND.

**Chicken a la Terrapin.**

Cut a cold boiled chicken into small square pieces, removing all skin. Put into a skillet one pint of cream, one-fourth pound of butter rolled in one tablespoonful of flour; season to taste with salt and pepper; add chicken. Have ready three hard boiled eggs chopped fine. When the chicken has come to a boil, stir in a large glass of sherry, and the eggs. Serve very hot.

MRS. S. J. McCLINTOCK.

**Jellied Chicken or Meat.**

Cut up chicken, or two pounds of veal cutlet or two pounds lean lamb, cover with hot water, let boil up quickly, then put back and simmer for an hour or until tender. A French carrot and small slice of onion may be added if desired. When meat is tender, lift



out, and break up, strain broth, taking off all grease; season well and return to kettle. Dissolve half a box of Knox's gelatine in two tablespoons of cold water; pour the boiling broth of which there should be about one pint over the gelatine and stir until thoroughly dissolved. Mix meat with broth, pour into square mould and set away to harden. Slice cold for lunch.

JULIA R. GILBERT.

### Surprise Rolls.

Make rich baking powder biscuit dough. Have ready cooked chicken, minced and highly seasoned; bind the chicken with butter and form into rolls the size of a finger. Wrap the chicken rolls in pieces of the biscuit dough and bake quickly. Serve hot or cold, with olives.

MRS. J. D. HUGHES.

### Creamed Sweetbreads.

Wash well and lay in cold water for one-half hour. Drop into boiling salt water and *simmer* for twenty minutes, (if desired a blade of mace, two cloves, small piece of cinnamon and speck of onion may be added to the salt water). Let cool in water in which it has been boiled. Drain, cut off fat and membrane. Cut into small pieces, drop into cream sauce, warm thoroughly and serve on thin toast.

MRS. C. H. GILBERT.

### Creamed Brains (Calf's).

Wash the brains and soak in cold water and salt for half an hour, then put in boiling water and cook fifteen minutes; throw into cold water for a few seconds. Cut in small pieces with a silver knife, removing the fibers or string. Make a sauce of two tablespoonfuls of butter, one tablespoonful of flour and half cup of milk. Season with salt and pepper. Put brains in this and cook



five minutes. Place in ramekins or small baking dish, sprinkle with bread crumbs and bits of butter. Place in oven to brown.

MRS. WILLIAM MINTZER.

### Curry.

Stew until tender the remains of a leg of mutton, or leg chops. Make a rich gravy of stock thickened with butter and flour, and curry powder to taste. Slice thin three large tart apples and cook in the gravy until smooth. Then add a handful of shredded coconut. Be sure to have plenty of gravy. Serve hot with a border of rice.

MRS. BLACKMAN.

### Wellington Pie.

Boil scraps of cold roast meat or steak until tender, adding a little butter and flour enough to thicken like brown gravy. Take macaroni which has been boiled in salt water fifteen minutes, and line a pudding dish with it. Put in the meat and gravy and a few small pieces of stale bread in center. Pour over half a can of tomatoes well seasoned, put bits of butter and cracker crumbs over top and bake twenty minutes.

MRS. H. A. MITCHELL.

### Salmon Loaf.

One can salmon, three eggs, two cupfuls of fine cracker crumbs, one cupful of milk, the juice of one lemon and a little chopped suet. Beat the eggs well, pour on the milk, add the salmon, well broken, and stir thoroughly, mix in the cracker crumbs, suet and seasoning, putting in the lemon last. Form into a loaf, dot over with bits of butter and bake twenty minutes. Serve with egg sauce.

MRS. J. D. HUGHES.



**Fish Souffle.**

Shred cold salmon or any white fish, removing skin and bones. Boil one cup of milk and two tablespoonfuls of bread crumbs ten minutes; blend one teaspoonful of flour with one teaspoonful of butter and beat it into the milk; also salt, paprika and dash of nutmeg. Into this stir thoroughly the shredded fish. Beat whites of three eggs to stiff froth, fold lightly into fish mixture and bake a light brown in individual shells.

JULIA R. GILBERT.

**Oyster Pates.**

One pint of small oysters, one-half pint of cream, a large teaspoonful of flour, salt and pepper. Let the cream come to a boil, mix the flour with a little cold milk and stir into the boiling cream. Season with salt and pepper. Meanwhile let the oysters come to a boil in their own liquor. Skim carefully and drain off all the liquor. Add the oysters to the cream sauce and boil up once. Fill patty shells and serve. This will fill eighteen shells.

MRS. BURKE CORBET.

**Panned Oysters.**

Wash and drain twenty-five oysters. Put an iron pan over a quick fire. As soon as it is very hot throw in the oysters and stir until they boil; then add salt, pepper and a piece of butter. Serve at once in a hot dish.

**Scalloped Oysters.**

One quart of oysters, one quart of bread crumbs, one cup of butter. Season the bread crumbs with salt and pepper. Butter a pudding dish, put in a layer of bread crumbs then a layer of oysters; dot thickly with small pieces of butter, moisten with oyster liquor or milk. Alternate layers of bread crumbs and oysters un-

til the dish is full. Finish with a layer of crumbs and butter. Bake in a quick oven for twenty minutes. Coarse cracker crumbs may be substituted for bread crumbs.

MRS. C. H. GILBERT.

### **Scrambled Oysters.**

One quart of oysters, one pint of coarse cracker crumbs, two tablespoonfuls of butter and seasoning. Put the butter into the frying pan or chafing dish, when hot turn in the oysters, season with salt, black or cayenne pepper or tobasco, and stir crumbs in lightly. Continue to stir until thoroughly mixed and heated, turn out on hot platter, garnish with lemons or parsley and serve immediately.

MRS. C. H. GILBERT.

### **Oyster Cocktail.**

For each glass take ten California oysters, nine teaspoons tomato catsup, one teaspoon lemon juice, dash of tobasco and salt to taste. Fill up glass with oyster liquor and stir well.

MRS. BERLEM.

### **Crab Creole.**

One pint of cooked tomatoes, one small onion, one small pepper, one tablespoonful of butter, one tablespoonful of flour; one-half cup of milk, meat of one crab. Heat the tomato, onion and pepper together, strain and pour over the blended flour and butter and cook until thickened. Add the finely picked crab meat and very slowly, the milk. Season and pour boiling hot over buttered toast. This may be prepared several hours before needed and reheated.

CHARLOTTE G. DINGLEY.



**Crab Puffs.**

One large crab, two eggs, one cup of rice, two-thirds of a cup of milk, four tablespoonfuls of melted butter, pinch of cayenne pepper, and salt and pepper to taste. Boil the rice until dry and tender in double boiler with one quart of water. Then add minced crab meat to the rice with the butter, milk and seasoning, and lastly beaten eggs. Drop into well greased gem pans, brush over the top with beaten egg, and bake in a hot oven until a golden brown color.

MRS. C. P. DAM.

**Creamed Shrimps.**

One can or cup of shrimps, one pint of cream, one tablespoonful of butter, one tablespoonful of flour, the yolks of two eggs, one-half lemon. Clean shrimps, squeeze lemon juice over them and let them stand one hour. Melt the butter in a saucepan, stir in flour until smooth, pour in the hot cream and, stirring constantly, cook until smooth and thick. Season with salt, and a dash of cayenne or tobasco, beat in the yolks, and lastly stir in the shrimps; when thoroughly heated, serve on buttered toast. A scant tablespoonful of sherry may be added with the seasoning.

JULIA R. GILBERT.

**EGGS.****To Boil Eggs.**

Place eggs in earthen bowl on stove hearth. Allow one pint of boiling water to each egg. Pour boiling water over eggs, cover tightly and let stand fifteen minutes. This jellies the whites and "softboils" yolks.

MRS. GILBERT.

**To Fry Eggs.**

Fry bacon till it begins to color. Take it out, drop in eggs, add very little boiling water, cover tightly and fry till done. Edges should curl up over yolks. Serve with bacon.

**Egg Croquettes.**

Make a cream sauce of one tablespoonful of butter, two tablespoonfuls of flour and one cup of milk. Cook till thick. Add salt, pepper, chopped onion and five hard boiled eggs chopped fine. Spread on a buttered plate and when cool form into balls. Dip in beaten egg, roll in cracker crumbs and fry in deep fat in basket.

**Baked Omelet.**

Beat the yolks of six eggs with one teaspoonful of salt till light. Add one-half cup of milk, one tablespoonful of flour sifted with one teaspoonful of baking powder, and stir in lightly the whites of the eggs beaten stiff. Pour into a pan that is hot and well greased, and bake in a moderate oven.

MRS. H. D. STEARNS.

**Scrambled Eggs.**

Beat six eggs very light, add three tablespoonfuls of new milk; heat one tablespoonful of butter in heavy frying pan, pour in eggs, season. Scrape lightly from bottom until mixture is almost thick enough, then take from stove and finish. A spoonful of grated cheese may be added to the butter if desired.

JULIA R. GILBERT.

**Scrambled Eggs and Tomatoes.**

Beat six eggs, add salt, pepper and half a cupful of canned tomatoes, mix thoroughly. Turn into a hot omelet pan over two



tablespoonfuls of melted butter. Stir until the mixture is lightly set, then turn into a hot dish and garnish with spinach cooked in broth. Serve very hot.

MRS. G. B. LITTLE.

### **Shirred Eggs.**

Butter dishes, cover with coarse cracker or bread crumbs, sprinkle over salt and pepper. Drop an egg in each dish, cover lightly with fine crumbs, season, place small piece of butter on each and bake. Heavy blue china sauce dishes can be bought at Japanese stores for five cents apiece well suited for this purpose.

JULIA R. GILBERT.

### **Eggs and Rice.**

Peel hard boiled eggs, cut in halves, lay on pieces of toasted or fried rice and pour over all a rich tomato sauce.

### **Spanish Eggs.**

Cook one cup of rice for thirty minutes in two quarts of water, to which is added one tablespoonful of salt. Drain in a colander and add one tablespoonful of melted butter. Spread lightly on a hot platter, and on the rice place six poached eggs. Serve hot.

MRS. FISH.

### **Egg Puffs.**

Separate yolks and whites, keeping yolks whole. Sprinkle salt and pepper over yolks, add pinch of salt to whites and beat them till stiff. Drop whites from a teaspoon on hot buttered griddle, lay yolk on each spoonful of white and cover each with another teaspoonful of white. Turn quickly to brown on other side. They will be almost balls. Serve immediately.

MRS. HUGHES.

**Eggs a la Benedict.**

Lay slice of broiled ham on toast and on the ham place one poached egg. Cover with following sauce. Place in sauce pan half a pound of butter and allow it to become boiling hot but not brown; into this beat the yolks of six eggs, juice of two limes, a little salt and red pepper, well mixed; stir until smooth adding gradually enough cold water to make sauce the consistency of mayonnaise.

H. BECKER.

**Eggs With Tomato Sauce.**

Fry quickly the required number of eggs and place them on individual dishes on rounds of French toast. Trim the edges and pour over all a well seasoned tomato sauce. Serve very hot.

JESSIE D. LITTLE.

**CHEESE.****Cream Toast With Cheese.**

Sprinkle hot toasted bread thickly with grated cheese, and set in the oven until the cheese melts. Pour over hot cream or white sauce made with milk and well seasoned, and serve at once. A beaten egg may be added to the sauce if desired.

MRS. C. G. DINGLEY.

**Cottage Cheese.**

Pour boiling water over thick sour milk and stir. When water begins to cool, drain off and pour on more hot water. Repeat the operation till the curd is a little hard. Drain finally and squeeze



dry. Salt to taste. Mold in balls, using sweet cream, and serve in glass bowl with sweet cream. Nice with salad.

MRS. J. R. TALCOTT.

### **Cheese Fondue or English Monkey.**

Melt one tablespoonful of butter in chafing dish, or pan, add one cup of rich milk or cream, one cup of fine bread crumbs, two cups of grated cheese, a pinch of mustard and a speck cayenne. Stir well until it thickens, add a well beaten egg and serve hot on crackers or slices of fresh bread. This will serve six people. Excellent for sandwiches.

MRS. G. B. LITTLE.

### **Cheese Souffle.**

Line a baking dish, the bottom and sides, with slices of buttered bread. Fill with a mixture made of one pint of milk, two eggs, one cup of grated cheese and salt and pepper to taste. Cover the dish with pieces of buttered bread. Bake in a quick oven one half hour.

C. G. D.

### **Cheese Straws.**

Three tablespoonfuls of sifted flour, one tablespoonful of butter, three heaping tablespoonfuls of grated cheese, yolk of one egg, little salt, pepper, one tablespoonful of milk, and pinch of red pepper. Stir cheese and butter in a bowl, add yolk, salt and pepper, stir well. Pour in milk, then add flour, roll out thin, cut in narrow strips and bake in buttered pans fifteen minutes.

# SALADS.

*The bearings of these observations lays in the application on 'em.  
Dickens.*

## Chicken Salad.

Cut into small pieces one can of boned chicken and one head of celery. Toss together lightly and pour over one cupful of cooked green peas. Serve on lettuce with mayonnaise.

MRS. FISH.

## Chicken Salad, 2.

Two parts mayonnaise to one part cold liquid aspic jelly. Beat together and line individual molds with the mixture. Fill up with shredded chicken dressed with remolade sauce and few slices of stoned olives. Cover with mayonnaise jelly and set away to harden. Turn out on bed of shredded lettuce, garnish with stoned olives and gherkins and serve with mayonnaise.

Remolade Sauce. Yolks of eggs rubbed through sieve and mixed with oil, lemon juice, salt, paprika, minced pickled onion and parsley.

J. R. G.

## Mock Chicken Salad.

Left overs from veal and pork roasts or cold boiled veal or pork, half and half, may be utilized instead of chicken in making a salad which may not be distinguished from chicken salad.



**Veal Salad.**

Boil the veal until tender, chop pretty fine, removing all the gristly parts, add half as much chopped celery as veal, four cold boiled eggs chopped and thoroughly mixed with the other ingredients. For dressing heat one-half pint vinegar with butter size of an egg; beat two eggs with tablespoonful of mustard, teaspoonful of salt, two tablespoonfuls of sugar. When thoroughly beaten pour slowly into boiling vinegar and stir until it thickens; when cold pour over the salad, stirring it up lightly with wooden spoon; then add a pinch of cayenne and juice of one lemon.

MRS. F. H. TAYLOR.

**Sweet Bread Salad.**

Drop sweetbreads into boiling salted water and cook twenty minutes; then plunge into cold water to harden. When cold, remove the membrane and little pipes, and cut into dice. Lay by the tablespoonful on crisp lettuce leaves, cover with mayonnaise dressing and serve.

MRS. ADDIE WERSHING.

**Salad—Shrimp and Pimiento.**

Shred one-half can of pimientos, and mix with one can of shrimps. Serve on lettuce with mayonnaise. Or stuff pimientos with shrimp or other salad, lay on lettuce, and eat all together. Or tomatoes may be stuffed with this salad and served with mayonnaise.

MRS. J. D. HUGHES.

**Egg Salad.**

Cut hard boiled eggs in two. Remove the yolks, mash and season well with salt, pepper, mustard, little vinegar and oil. Fill each half with this mixture, and place two halves on crisp lettuce.

Place two teaspoonfuls of mayonnaise dressing on each dish and serve.

#### Potato Salad.

Slice one onion, then with same knife thinly slice the cold boiled potatoes, distributing the slices of onion through the potato. Mix thoroughly with a tablespoonful each of vinegar and oil and half a teaspoonful of salt. Cover tightly and let stand for an hour or more. When ready to serve, lift carefully the slices of the potato, leaving the onion, and place on crisp lettuce leaves, masking the whole with mayonnaise; walnuts may be added if desired.

MRS. G. B. LITTLE.

#### Artichokes for Salad.

Boil artichokes until tender, and serve either hot or cold on pretty plates, with small dishes of mayonnaise.

#### Cabbage Salad.

For one quart of finely chopped cabbage use as dressing the following: Boil together one-half cup of vinegar, two tablespoonfuls of sugar, one-half teaspoonful salt, one half teaspoonful pepper; rub one-fourth cup of butter to a cream with one teaspoonful of flour and add it to the boiling vinegar. Boil five minutes, then stir in one well beaten egg. While hot pour over the cabbage.

MRS. R. H. LEE.

#### Cabbage Cold Slaw with French Dressing.

Chop cabbage very fine. Add cold boiled eggs. Cover with the following dressing: One teaspoonful salt, one-fourth teaspoonful paprika, one-fourth teaspoonful pepper, one-fourth cupful of lemon juice or vinegar, one-half cupful of olive oil.

MRS. J. J. MORRIS.



**Tomato and Salmon Salad.**

Have tomatoes on ice; peel and cut in halves or very thick slices. Place tomato on lettuce or nasturtium leaves, lay on each slice a layer of salmon which has also been on ice, squeeze a little lemon juice over salmon and place a spoonful of mayonnaise on top.

MRS. J. D. HUGHES.

**Tomato Salad.**

Choose nice smooth tomatoes, cut off the tops carefully and set aside to use later. Take out the inside of the tomatoes with a silver spoon, chop coarsely and put on a seive to drain. Slice half as many cucumbers as tomatoes, soak in salted water for ten minutes, drain, chop coarsely, drain again very thoroughly; chop an onion very fine, mix tomato, cucumber and onion together and pour over all a good mayonnaise dressing. Fill each tomato cup with the mixture, fit on the tops, garnish with yellow lettuce leaves and a little mayonnaise dressing.

MISS J. B. OLIVER.

**Tomato Salad With Horseradish Dressing.**

Scald, peel and chill as many tomatoes as will be required. Cut them in halves and arrange on lettuce leaves. Mix together one tablespoonful of grated horseradish, one tablespoonful of lemon juice, a dash of cayenne and one-fourth teaspoonful of salt. Stir into this four tablespoonfuls of sweet cream beaten stiff. Dust with paprika and put a tablespoonful of the dressing on each tomato.

MRS. J. E. CUMMINGS.

**Aspic Jelly.**

One-half package of gelatine soaked in one-half cup of cold water. Pour over this one and one-half pints hot soup stock

highly seasoned and juice half a lemon. If liked two tablespoons of sherry wine may be added. Stir until gelatine is thoroughly dissolved and use as basis of meat or vegetable salads.

MISS WHITAKER.

### **Tomato Jelly Salad.**

Put one package of gelatine to soak in cup of cold water for five minutes. Add to this one and one-half teaspoonful of salt, one tablespoonful of sugar, a few drops of celery extract and one-half teaspoonful of onion juice and juice of one lemon. Stir into this one quart of boiling strained tomatoes. Stir well and pour into moulds or cups. Serve on lettuce with mayonnaise.

JULIA R. GILBERT.

### **Cherry Salad.**

Wipe, cut in two and stone, large sweet cherries, arrange on delicate lettuce leaves and serve with mayonnaise. Large firm grapes, also make a delicious salad.

MRS. J. P. FREIN.

### **Macedoine Salad.**

Take equal parts of celery, apples and pineapple, Cut fine but do not chop. For two quarts of salad take one cup mayonnaise and one cup of whipped cream. Mix and pour over the salad, and toss up lightly with a fork. Serve immediately.

MRS. D. T. McCLELLAND.

### **Orange-Cup Salad.**

Take rather large firm oranges, cut off the bud end and with a spoon carefully remove the pulp. Mix with this pulp bits of shredded pineapple, sweet grapes, slices of banana, preserved or candied cherries, sweeten slightly, flavor with spices, and with a



little whipped cream fill the orange cups. Place a spoonful of whipped cream also sweetened and flavored with spices on top of each cup and serve on fancy plates or with dainty doilies. Good for dessert as well as salad.

MRS. G. B. LITTLE.

#### **Waldorf Salad.**

Take equal parts of celery and firm tart apples, cut into small dice. Add finely cut meats of English walnuts. Mix first with a little dressing and lemon juice. Lay in crisp lettuce leaves and pour over it a nice cooked dressing or mayonnaise. Shredded pimientos may be added.

J. D. L.

#### **French Dressing.**

Put one-half teaspoonful of salt, and one-fourth teaspoonful of pepper in a bowl. Add gradually three tablespoonfuls of olive oil, and stir until the salt is dissolved, then add slowly one tablespoonful of vinegar.

#### **Mayonnaise.**

Place desired seasoning on a large cold plate, drop in yolks of two eggs, or if preferred one yolk may be used. Stir the yolks and seasoning well together and add olive oil drop by drop until dressing becomes quite stiff, then mix in a few drops of lemon juice, tarragon vinegar or cider vinegar, continue adding oil slowly, thinning with lemon juice until quantity is sufficient. Just before using half the bulk of whipped cream, or the white of an egg well beaten may be added.

JULIA R. GILBERT.

**Pure Food Salad Dressing.**

One-third cup of butter, two level tablespoonfuls of flour, one-half pint of milk, three eggs, one teaspoonful of salt, two level tablespoonfuls of sugar, one good tablespoon of made mustard, a speck of cayenne and one-half cupful of vinegar.

Put the milk into the double boiler. Rub butter and flour together and stir into milk at boiling point. Stir until it thickens, then remove from fire and let stand while the other ingredients are prepared. Beat the eggs, add the sugar, salt, mustard, cayenne. Beat all together and add the vinegar. Mix well with cream sauce, return to stove and stir until smooth and thick. Thin with cream as required.

MRS. G. B. LITTLE.

**Cooked Dressing.**

Heat four tablespoonfuls of vinegar and pour over two well beaten eggs, mixing thoroughly. Cook, stirring constantly till it thickens, when done add butter size of small hen's egg. When cold and ready to use add as much whipped cream as there is dressing and one teaspoonful of mixed seasoning (white pepper, salt, mustard). All cooked dressing may be thickened with corn starch if eggs do not make it stiff enough.

MRS. EWING.

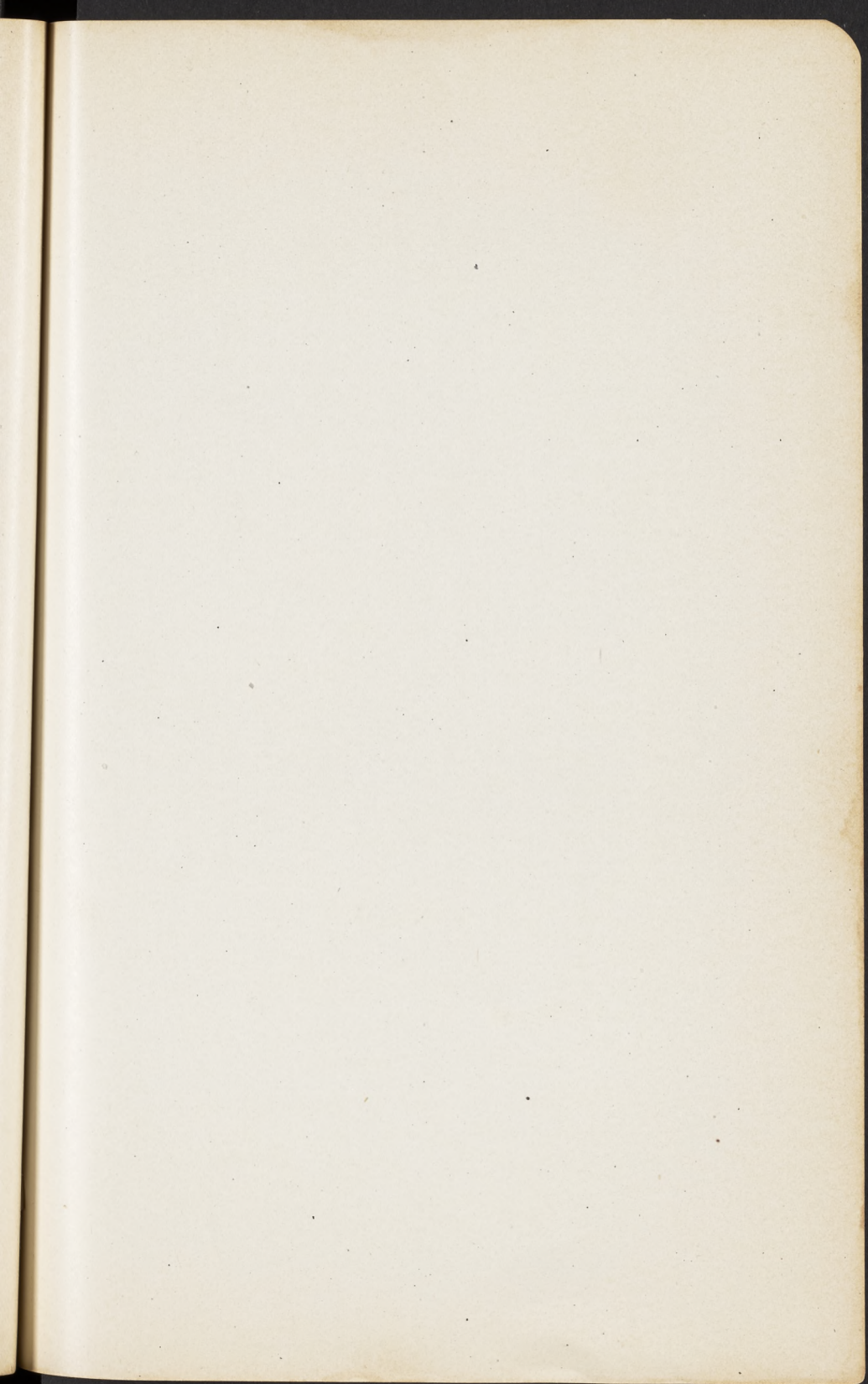
**Cream (For Tomatoes).**

Yolks of three eggs beaten well, one teacup of cream, one tablespoonful of best vinegar, mustard, salt, pepper to taste. Stir well over fire until thick.

**Swiss Salad Dressing.**

Two ounces of rich cheese grated fine. Stir into this gradually one tablespoonful of vinegar, a little salt and pepper. Stir in gradually olive oil until dressing is creamy. Serve with any cold vegetable salad.





**BLANK PAGES  
SKIPPED**



**BLANK PAGES  
SKIPPED**





## DESSERTS.

*If you could make a pudding wi' thinking o' the batter, it 'ud be easy getting dinner.*  
George Eliot.

### PUDDINGS.

#### Prune Whip.

Cover with water one pound of the best prunes and cook in a covered dish in the oven until the prunes are tender, press them through a seive and stir lightly into the stiffly beaten whites of six eggs. Add one-half cup of sugar and one-half cup of English walnuts broken fine. If desired a tablespoonful of chocolate may also be added. Flavor with vanilla or almond, and bake slowly for fifteen minutes. Serve cold with cream.

MRS. J. C. L. FISH.

#### Apple Souffle Pudding.

Take six or seven juicy apples, one cup fine breadcrumbs, four eggs, one cup sugar, two tablespoonfuls of butter, nutmeg and a little grated lemon peel. Pare, core and slice the apples and stew in a covered double saucepan, without a drop of water until they are tender. Mash to a smooth pulp, and while hot stir in the butter and sugar. Let it get quite cold, and whip in first the yolks of the eggs, then the whites—beaten very stiff—alternately with the bread crumbs. Flavor, beat quickly three minutes, until all the ingredients are reduced to a creamy batter. Place in buttered dish and bake in moderate oven for one hour. Serve with rich sauce.



**Apricot Whip.**

Put canned or stewed apricots through a seive with as little juice as possible. Beat whites of eggs very stiff, and for every white used add a heaping tablespoonful of fruit pulp and a small tablespoonful of sugar. Bake in a moderate oven for about fifteen minutes. Serve hot or cold with whipped cream.

MRS. G. B. LITTLE.

**Strawberry Jam Custard.**

One glass of jam, one half pound breadcrumbs, one quart rich milk, four eggs, four tablespoonfuls powdered sugar, little nutmeg. Heat milk in double boiler and make good custard with the beaten eggs, sugar and nutmeg. Butter pudding dish, spread jam in bottom, spread crumbs on jam, pour custard over very gently and bake half an hour in a moderate oven.

**Banana Pudding.**

Put into saucepan four tablespoonfuls of sugar, two tablespoonfuls of lemon juice, and six of orange juice and place over fire. Slice thin six bananas, add to liquid and cook five minutes. Have sponge or cup cake baked in a biscuit tin. When cake is partly cooled split, place one-half of the bananas between and one-half on top. Serve warm.

**Jam Pudding.**

Slice any white loaf cake, place on it a good spoonful of raspberry or strawberry jam, drop several large spoonfuls of whipped cream about it, and serve.

**Chocolate Cream Pudding.**

Put two ounces of chocolate into the double boiler, when melted, add a pint of hot milk and half a cupful of sugar. Stir un-



til well mixed, then add a teaspoonful of vanilla. Moisten two tablespoonfuls of cornstarch and add them to the milk; cook until smooth and thick. Set off the stove and stir in the well-beaten yolks of four eggs. Turn this into the serving dish. Beat the whites of the eggs, add four tablespoonfuls of powdered sugar, heap over the pudding, powder well with sugar and set into the oven until the upper portion of the pudding is crusted to a golden brown.

MRS. G. B. LITTLE.

#### **Farina Souffle.**

Put one pint of milk into a double boiler. Stir into it when hot two-thirds of a cupful of farina, or white cornmeal. Cook until smooth and thick. Take from the fire, add a tablespoonful of butter and the yolks of four eggs, a little salt and sugar. Beat the whites to a stiff froth, stir them in and bake in a quick oven thirty minutes. Serve with a well-flavored liquid pudding sauce.

MRS. CHARLOTTE DINGLEY.

#### **Kentucky Roll.**

One pint of flour, one teaspoonful of salt, butter size of a duck's egg, one teaspoonful of baking powder, milk enough to make a dough which can be rolled like biscuit; cover the sheet of dough with berries or any small fruit, and roll like jelly roll. Place in a pan and pour over one cup of water and one cup of sugar mixed. Bake in a moderate oven half an hour and serve with whipped cream.

MRS. BONE.

#### **Rice Pudding.**

Two quarts of rich milk, one cupful of sugar, two-thirds cupful of rice, one-half teaspoonful of salt, one-half nutmeg, grated. Wash the rice, drain off the water, and add milk and other ingredients.



Bake about two hours in a slow oven, stirring two or three times the first hour. Serve hot or cold.

MRS. R. W. EMMONS.

### **Rice Imperial Pudding.**

One-half cup of rice, one quart of milk, one-third box of Knox's gelatine, one-half pint of cream, two tablespoonfuls of sugar, sherry to flavor. Cook rice and milk in double boiler till milk is taken up and rice is tender, with a little salt and the sugar. Soak gelatine five minutes in enough water to cover well and dissolve over the teakettle. When rice is done beat in the dissolved gelatine. When cold pour over whipped to cream flavoring and serve.

### **Tapioca Snow.**

One teacupful of tapioca, soaked in four cupfuls of water over night. Add one cup of sugar, the juice of one lemon, and boil until transparent; stir in while cooking the whites of four eggs beaten to a froth. Pour into a dish to cool. When cool put strawberries over the top and serve with cream and sugar.

M. L. HART.

### **Snow Pudding.**

One-half box of Knox's gelatine, one large coffee cupful of warm water, one cupful of powdered sugar, whites of five eggs, and one teaspoonful of vanilla. Dissolve gelatine in the warm water, stirring it on the stove, add sugar, strain and flavor. Let this stand until it begins to set, then add the stiffly beaten whites of the eggs. Beat thoroughly about fifteen minutes and turn into molds. Serve with cream.

MISS ALFREDA GARDNER.



**Dutch Apple Cake.**

Sift together one pint of flour, two teaspoonfuls of baking powder, one-fourth teaspoonful of salt, one-fourth cupful of sugar. Rub in one-third cup of shortening. Beat one egg with three-fourths of a cup of sour milk and add to flour mixture. Pour the batter on a large buttered pie plate. Have six large cooking apples pared and cut into eighths. Stick apples thickly all over the batter. Sprinkle another one-quarter cup of sugar over the apples. Bake twenty-five minutes and serve hot with cream or boiled sauce.

MRS. J. J. MORRIS.

**Pot Apple Pie.**

Two quarts of apples after they are peeled and quartered, one teacup of molasses, one and one-half cup of water, one teaspoonful of cinnamon. Over the top put close together biscuit of light bread dough. Cook in a smooth iron kettle, closely covered. Set it on the back of the stove until the dumplings are light, then let it boil for one hour. Serve with cream.

MRS. J. C. L. FISH.

**Peach Cobbler.**

Heat one quart of sliced peaches in a pudding dish, stir in one tablespoonful of butter, one cup of sugar and a little water. Stir up a dough of two-thirds of a cup of sweet milk, four tablespoonfuls melted butter, one and one-half cups of flour and one teaspoonful baking powder, salt spoon of salt. Put over fruit and bake. Serve warm with cream and sugar.

MRS. A. J. ABBOTT.

**Steamed Chocolate Pudding.**

One-half cupful of sugar, one egg, one teaspoonful of melted butter, one-half cupful of milk, one cup of flour, one square melted



chocolate, one teaspoonful of baking powder. Steam one hour in melon shaped mold. Serve with whipped cream. Will serve five.

MRS. WALTER GAWNE.

### **Graham Pudding.**

Two eggs well beaten, one cupful of sweet milk, one cupful of graham flour, one cupful of chopped raisins, two-thirds cupful of molasses. One level teaspoonful of soda stirred into the molasses. Flavor with salt, cloves, cinnamon and nutmeg and steam three hours.

#### **SAUCE FOR GRAHAM PUDDING.**

One cupful of sugar, one egg, one-half cupful of butter creamed with the sugar, grated rind of one lemon and half the juice. Beat all together ten minutes, then add seven tablespoonfuls of hot water, one at a time. Heat but do not boil.

MRS. TETRO.

### **Nut Pudding.**

Two cups of graham flour, one-half teaspoonful salt, one-half teaspoonful of soda, two level teaspoonfuls of baking powder, one cup chopped walnuts, one cup chopped seeded raisins, one cup of milk, one half cup of molasses. Steam three hours.

### **Fig Pudding.**

Wash, wipe and mince one-half pound of good dried figs. Soak two cupfuls of dry bread crumbs in two small cupfuls of milk, add three well beaten eggs, one-half cup of sugar, one-half cupful of beef suet powdered, two tablespoonfuls of molasses, salt, one-half teaspoonful of baking powder and the figs. Beat hard for three minutes, pour into a buttered mold and boil for three hours. Serve hot with hard sauce.

MRS. R. M. ROBERTS.



**Date Pudding.**

Four eggs, one cupful of granulated sugar, two cupfuls of bread crumbs, one cupful of chopped suet, two cupfuls of stoned dates, one teaspoonful of yeast powder, one teaspoonful of mixed spices, one wine glass of sherry. Boil four hours and serve with a hard sauce.

MRS. PIERSON DARBROW.

**Raisin Puffs.**

One large cupful of minced raisins, two cupfuls of flour, two eggs, one cupful of milk, one-half cupful of sugar, one tablespoonful of butter, two teaspoonfuls of baking powder and a pinch of salt. Mix the eggs, sugar and salt, pour in the milk, stir in half of flour; beat in the melted butter, add the remainder of the flour with the baking powder, lastly beat in the finely minced raisins until thoroughly mixed. Fill cups or jelly glasses one-half full of the mixture and steam for three hours. Figs may be substituted for raisins. Serve with sugar and butter sauce into which two tablespoonfuls of cream have been whipped.

MRS. C. H. GILBERT.

**Fruit Pudding.**

Put into a deep baking dish canned fruit of any kind, peaches and apricots especially nice. Set in oven to come to a boil before adding the following batter: Two-thirds of a cup of sugar, a heaping tablespoonful of butter, one cup of flour, one teaspoonful of baking powder, enough milk or water to make a thin batter. Cook one-half hour. Try with straw. Serve warm with cream in cold weather, and cold in summer. A quick dessert and very nice.

MRS. J. J. MORRIS.



**Strawberry Shortcake.**

One pint flour, one heaping tablespoon sugar, one-third cup butter, two teaspoons baking powder, milk to make soft dough. Rub butter and sugar into flour in which baking powder has been mixed. Make soft dough with sweet milk, roll lightly till about one inch thick. Bake in biscuit pan, split, spread each half thickly with whipped cream, pile fresh strawberries on lower half, put on upper half, cream side down, strew with powdered sugar and serve immediately.

MISS HUGHES.

**Plum Pudding.**

One pint of stale bread crumbs, one cup of flour, one cup of stoned raisins, one cup of currants, one cup of brown sugar, juice and rind of one lemon, one teaspoonful of cinnamon, one-half a nutmeg grated, one-half cup of molasses, three eggs, one-half pound of suet, one-half pound of citron, one-half teaspoonful of soda. Mix the dry ingredients, beat the eggs, add the molasses. Dissolve soda in little hot water, add it to the molasses and eggs, and mix into the dry ingredients, and pack into a greased mould; boil four hours. Serve with wine or hard sauce.

MISS EMILY CAMPBELL.

**Washington Pudding.**

One cupful of molasses, one teaspoonful of soda, one tablespoonful of cinnamon, one-half cupful of milk, one-half cupful of melted butter, three eggs, two and one-half cupfuls of flour. Mix in the order given. Boil three hours and serve with caramel sauce.

For the sauce take two cupfuls of sugar, two tablespoonfuls of flour, two tablespoonfuls of butter. Brown all together, then pour in one and one-half pints of hot water, and simmer until needed.

MRS. EMMA ELLERBECK.



**Oiona Suet Pudding.**

Two cupfuls of flour, one-half teaspoonful of soda, one cupful of raisins, seeded and chopped, one cupful of chopped suet, one cupful of molasses, one cupful of sweet milk, one-half cupful of sliced citron. Steam for three hours.

MRS. C. D. MARX.

**PASTRY.**

**Berry Pies.**

For cherry, blackberry, loganberry or raspberry, line deep pie tins with good plain paste, fill nearly full of the fruit, sprinkle well with sugar, and dredge with flour; cover with an upper crust rolled as thin as possible. Make a vent in the center and press edges together tightly. Bake thoroughly and serve the same day they are baked. Loganberries require more sugar than other berries.

**Pear Pie.**

Into a rich deep undercrust that has been baked put cooked pears sufficient to fill the pie plate, and bake in moderate oven ten minutes. When cold and ready to serve cover with whipped cream.

MRS. BALL.

**Rhubarb Pie.**

Boil one quart of rhubarb with one and one-half cups of water ten minutes. Add two and one-half cups of sugar and boil five minutes. Take off stove and stir in thoroughly the well beaten yolks of four eggs. Pour into the crust and bake in moderate oven. Beat whites with two tablespoonfuls of sugar and when pies are done spread it over tops and brown.



**Caramel Pie.**

Four eggs, one cupful brown sugar, two tablespoonfuls of butter, one tablespoonful of flour, one and one-half cupfuls of maple syrup. Beat the white and yolk separately. Stir the sugar and yolks together; mix in the flour, then the melted butter, pour in the syrup and mix well, beat in the whites, grate nutmeg on top and bake in a slow oven until a rich brown.

CASSIE PERRING.

**Cream Pie.**

One pint of milk, one cup of sugar, three tablespoonfuls of flour, whites of three eggs, vanilla, a tablespoonful of butter, and a cupful of cocoanut. Dissolve flour, sugar and cocoanut in a little cold milk. Add to the rest of the milk which should be boiling in a double pan; also the butter, vanilla, pinch of salt, and whites of eggs well beaten. When cool add to the crust, previously baked, cover with a meringue and brown slightly.

MRS. LOUISA DOUGLAS.

**Boston Cream Pie.**

Cream Part. Put on a pint of milk to boil. Break two eggs into a dish, and add one cupful of sugar and a half a cupful of flour, previously mixed. Stir this into the milk with one ounce of butter and continue to stir until it thickens. Flavor with vanilla. For the crust take three eggs beaten separately, one cupful of sugar, one and one-half cups of sifted flour, one large tablespoonful of baking powder, and two tablespoonfuls of milk or water. Divide the crust and bake. When done and cool, split each one in half with a sharp, broad-bladed knife, and spread the cream between each. Serve cold.

MRS. ADDIE WERSHING.



**Custard Pie.**

Three eggs, one pint of milk, one-half cup of sugar, little nutmeg and vanilla, and pinch of salt. Beat the eggs, add sugar and milk and flavoring. Line a pie tin with plain paste, fill with the custard mixture and bake in a moderate oven until the custard sets. This may be varied by stirring one tablespoonful of grated chocolate and one tablespoonful of hot water over the fire to a smooth paste and beating it into the milk.

**Lemon Cream Pie.**

The juice of two lemons, rind of one, three eggs, (two will do) eight heaping tablespoonfuls of sugar, a cup of milk, one teaspoonful of cornstarch. Mix the cornstarch with a little of the milk. Put the remainder over the fire, and when boiling stir in the cornstarch. Boil one minute. Let this cool and then add the yolks of the eggs, half the sugar, and the lemon juice and rind well beaten together. Line with paste a deep pie tin, fill with the mixture and bake slowly for half an hour. Make a meringue of the whites of the eggs and the remainder of the sugar, cover the pie and brown.

MRS. G. B. LITTLE.

**Lemon Pie.**

Three eggs, one cup of sugar, one lemon, one coffee cup of boiling water, one and one-half tablespoonfuls of flour, one teaspoonful of butter. Mix flour and sugar, grate a lemon, add one egg and the yolk of two, and the juice of the lemon. Mix all together then add the boiling water and butter and boil until done. Turn into a baked pie crust, cover with a meringue made of the whites of two eggs and half cup of sugar.

MRS. B. PARKINSON.



**Pineapple Pie.**

One can of grated pineapple, one-half cup of sugar, two tablespoonfuls of butter, one cup sweet cream, yolks of three eggs. Put into pan lined with rich crust and bake. Beat whites with one-half cup of sugar for meringue.

MRS. C. B. CHURCH.

**Date Cream Pie.**

First bake crust. Take one and one-half cupfuls of finely chopped dates, mix with enough sweetened flavored whipped cream to fill the crust; cover with meringue and brown lightly.

MISS LAWRY.

**Mince Meat.**

Four pounds of lean round steak in one piece, boiled tender without salting, and chopped fine. Add to this twice as much finely chopped apple, one pound of chopped suet, one scant tablespoonful of salt, one teaspoonful of pepper, one pint of vinegar, sweet cider, water, or fruit juice to moisten, one teaspoonful of cloves, one teaspoonful of allspice, two tablespoonfuls of cinnamon, one-half pound butter, one quart of sugar, three pounds of English currants, two pounds of raisins.

MRS. J. C. L. FISH.

**Nutmeg Puffs.**

Beat four eggs and stir in one-half cup of cream. Mix well one-half pound of sugar, with one and one-half grated nutmegs and cream this with one-half pound butter. Put the sugar and butter mixture into a saucepan, and stirring constantly, heat slowly until it boils. Take from the fire and stir in at once the eggs and



cream. Line individual cake tins or muffin tins with pie paste, fill with the mixture and bake.

LUCY ALLEN.

**Pie Crust.**

(For two Pies)

Mix thoroughly two tumblers of flour with one of lard, with a fork, add a little at a time, one-half cup of very cold water. Turn out on board, roll two or three times, cut in half, keeping the reserve piece in a cool place until needed.

MRS. J. J. MORRIS.

**Pastry Sandwiches.**

Roll good pastry very thin, put one-half on a baking pan, spread with raspberry or strawberry jam, cover with remaining pastry and cut into squares. Bake in a quick oven about twenty minutes. Brush over with a little yolk of egg and powdered sugar and brown in oven.

MRS. J. J. MORRIS.

## CAKES.

*"Here's richness."*

*Dickens.*

### Loaf.

#### Angel Cake.

Into one cupful of flour pour one heaping teaspoonful of baking powder and sift four times. Beat stiff the whites of eleven eggs. Sift four times one and one-half cups of sugar and beat slowly into the eggs. Add the flour last and quickly. Bake forty minutes in a pan that has not been greased.

MRS. J. C. L. FISH.

#### Delicate Cake.

The whites of four eggs well beaten, one cup of white sugar, one-half cup of butter, one-half cup of sweet milk, two cups of flour, one teaspoon cream tartar, one-half teaspoon soda, or two teaspoons baking powder.

MRS. G. R. PARKINSON.

#### Scotch Snow Cake.

One pound farina flour, one-half pound butter, one-half pound powdered sugar, two eggs. Beat butter to cream, beat eggs well, add sugar to them, then butter, flour, flavoring. Beat all well for twenty minutes. Butter a dripping pan, pour in the mixture and stand in cool oven till it thickens. Score in squares, put back and bake in slow oven.

HELEN MCGILLIVRAY.



**Sponge Cake.**

Two cupfuls of sugar, four eggs, two-thirds of a cupful of boiling water, two cupfuls of flour, two teaspoonfuls of baking powder, grated rind of one lemon, juice of one-half lemon. Beat the eggs separately and add the sugar to the yolks. Add the boiling water a little at a time, then the flour and baking powder sifted together. Stir in the stiffly beaten whites last. This sponge cake will not get dry.

MRS. ROWEN.

**Chocolate Cake.**

One-half cup of milk, one-half cup of sugar, yolk of one egg, one-half cake of Baker's chocolate. Shave the chocolate, add the other ingredients and boil until thick. Set aside to cool while mixing the following: One cup of sugar, one-half cup of butter, one-half cup of sour milk, two cups of flour, one teaspoonful of soda, two eggs beaten separately. Stir chocolate part in last and bake.

MRS. S. A. DYER.

**Dried Apple Cake.**

(Delicious)

Three cups of dried apples, one cup of butter, two cups of sugar, one cup of milk, five cups of flour, two cups of raisins, half cup shredded citron, spices, small glass wine or grape juice, two cups molasses, two eggs, two teaspoons soda. Soak apples over night, drain, chop fine and stew for two hours in the two cups of molasses. Beat butter and sugar, add milk in which soda has been dissolved, then the beaten eggs, the flour, the spices, the wine, and last the apples and raisins. This makes one large or two small ones. Bake till done in slow steady oven.



## LOAF CAKES.

**Fruit Cake.**

Cream one pound of butter with one pound of sugar, and beat thoroughly with one dozen eggs. Add one pound and two ounces of flour, three tablespoonfuls of sour milk, one tablespoonful of cinnamon, one tablespoonful of cloves, one nutmeg, four pounds of raisins, two pounds of currants, one-half pound of citron, one-half pound candied orange and lemon peel mixed, one teaspoonful of soda. One-third cup of flour extra is used to roll the raisins in.

MARY G. KIMURA.

**Harrison Cake.**

One and one-half cups of butter, one cup of brown sugar, one cup of molasses or maple syrup, one cup of sour milk, four eggs beaten separately, one teaspoonful of soda dissolved in the milk, four cups of flour, one teaspoonful of cinnamon, one-fourth teaspoonful each of allspice and cloves. Fruit may be added. Bake slowly.

MRS. J. C. L. FISH.

**Marble Cake.**

One and one-half cups of white sugar, one-half cup of butter, one-half cup of sweet milk, whites of four eggs, two and one-half cups of flour.

Dark Part.—One cup of brown sugar, one-half cup of molasses, one-half cup of butter, two and one-half cups of flour, yolks of four eggs, one-half teaspoonful each of ground cloves, allspice, cinnamon and nutmeg.

When each part is ready, drop a spoonful of the dark then a spoonful of the light over the bottom of the baking pan, and so proceed to fill up the pan, dropping the light upon the dark as you continue with the different layers.

MRS. A. JONES.



**Spice Cake.**

One cup of brown sugar, one-third of a cup of butter, one-half cup strong black coffee, one-half cup of currants, one-half cup chopped raisins, one and two-thirds cups of flour, one-half teaspoonful of soda, one-half teaspoonful of cloves and same of cinnamon, one egg. Good baked in loaf or layers. If baked in layers put together with caramel filling.

**Soft Gingerbread.**

One scant cup of butter or butter and lard mixed, one cup Orleans molasses, one cup sugar, one cup sour milk or cream, two eggs, one teaspoon soda, one tablespoonful ginger, one tablespoonful cinnamon, about five cups of flour. Stir butter, sugar, molasses and spices to light cream and warm slightly; add milk to the warmed mixture, then the well beaten eggs, then the flour, lastly soda dissolved in a little hot water. Beat hard for ten minutes and bake in dripping pan.

**Potato Cake.**

One cup of potatoes, mashed, two cups of sugar, one cup of butter, four eggs, one-half cup of sweet milk, two cups of flour, two teaspoonfuls of baking powder, three tablespoonfuls of grated chocolate, one and one-half cups of chopped nuts, one teaspoonful each of cloves, cinnamon and nutmeg, pinch of salt. Bake as loaf cake forty-five minutes.

HARRIET F. BUSS.



## Layer.

### Prince of Wales Cake.

Dark Part.—One-half cup of butter, one cup of brown sugar creamed with the butter, three yolks of eggs, one-half cup of sour milk, and one teaspoonful of soda dissolved in milk. Beat all together with one tablespoonful of molasses. Then add two cups of flour, one tablespoonful each of cinnamon and nutmeg, and one-half tablespoonful of cloves. Lastly one cup of chopped raisins. Bake in two layers. Arrange in alternate layers beginning with dark part, and put together with icing. Under favorable conditions this cake will keep two weeks.

Light Part.—One-half cup of butter and one cup of powdered sugar, creamed; one-half cup of cornstarch dissolved in one-half cup of sweet milk added to the cream mixture. One large teaspoonful of baking powder sifted with one full cup of sifted flour, and lastly the well beaten whites of three eggs, stirred quickly into the mixture. Bake in two layers in a moderate oven.

MRS. C. J. BALDWIN.

### Ice Cream Cake.

One cup of butter, two cups of sugar, three cups of flour, four eggs, one cup milk, three teaspoonfuls of baking powder.

Filling.—One and one-half cups of granulated sugar, six teaspoonfuls of cold water, whites of two eggs. Boil sugar and water together until it hairs; beat the eggs very stiff and pour the syrup very slowly upon them, and beat until cool. Flavor with one-quarter teaspoonful of tartaric acid and one teaspoonful of vanilla.

### Chocolate Layer Cake.

One cup of butter, two cups of sugar, one cup of sweet milk, three cups of flour, whites of five eggs, two heaping teaspoonfuls of baking powder. Bake in three layers.



For filling take two cups of sugar, one-half cup of milk, one teaspoonful of butter, two heaping tablespoonfuls of flour, three tablespoonfuls of cold water. Boil this mixture three or four minutes until thick and smooth, then add two tablespoonfuls of grated chocolate and a pinch of soda. Stir well and spread between layers and on top of cake.

MRS. LAKIN.

## Fillings.

### Cooked Icing.

Two cups granulated sugar, one-half cup water. Boil till it balls in cold water; while boiling hot stir quickly into well beaten whites of two eggs. Should this be too thin stir in powdered sugar. Have layers of cake cold and spread icing on while warm.

### Uncooked Icing.

To unbeaten white of one egg allow ten tablespoons powdered sugar. Beat well and spread. This may be colored with blackberry or other fruit juice, or flavored with lemon or orange juice, adding more sugar to make sufficiently stiff.

Use either cooked or uncooked icing; on the icing lay closely very thin slices of banana, or shredded pineapple, or finely chopped nuts, or marshmallows sliced in two, ginger or ginger pears, or other preserves sliced thin and drained on tissue paper, sifted cinnamon, etc. In doing this it is well to spread icing on the bottom of each layer before placing it upon the filling.

**Caramel Filling.**

Boil three cups of light brown sugar with one-half cup of milk or water until it is waxy when dropped in cold water. Then beat until it is thick and spread quickly over the cake.

**Chocolate Filling.**

Melt the chocolate with butter and add it to an icing made of one cup of pulverized sugar beaten into white of one egg.

**Almond Filling.**

Whip one-half pint of sour cream, sweeten to taste, add one-half pound of almonds, blanched and chopped fine, flavor with vanilla. Cream must be whipped till thick.

**Chocolate Icing.**

Boil two cupfuls of sugar with one-half cupful of water until it threads when dropped from the spoon. Pour it slowly over six tablespoonfuls of grated chocolate and beat until the right consistency to spread on the cake.

**Cream Frosting.**

Take one cupful of confectioner's X X X X sugar, (pulverized will do if the other is not obtainable) add a spoonful of cream or milk, stirring and adding milk until it is of the right consistency to spread.

**Fig Filling.**

Boil for five minutes one and one-half cupfuls of sugar with one-half cupful of water. Add one-half pound of figs chopped fine, boil three minutes longer, pour over the well beaten whites of two eggs and beat for fifteen minutes.

MRS. G. R. PARKINSON.



**Fig Filling.**

2. One fourth pound pressed figs chopped fine, seven table-spoons of sugar, one-half cup water, boil till jellied.

3. One-half pound of figs chopped fine, generous half tumbler currant jelly; cook till smooth. If necessary add little hot water while cooking.

JULIA R. GILBERT.

**Maple Sugar Frosting.**

One-half pound of maple sugar, one cup of white sugar, one-half cup of water. Boil until it spins, then pour over the beaten whites of two eggs, and beat until thick. Spread between layers of cake.

**Marshmallow Filling.**

Boil two cups of sugar and one-half cup of water together until it spins a thread, then pour over the beaten whites of two eggs. Have ready about twenty marshmallows that have been melted by placing over boiling water. Beat these into the icing. Reserve some whole marshmallows for the top of the cake.

**Lemon Butter.**

One cup white sugar, three eggs, butter half size of an egg. Beat well together, add juice and grated rind of one large lemon. Cook in double boiler until thick. This may be used for filling tarts, for layer cake or with puddings. May be sealed up in jars while hot.

**Orange Filling.**

Use above recipe substituting juice and grated peel of one large orange and juice of half lemon. If not sufficiently stiff a

little cornstarch dissolved in cold water may be added while cooking.

JULIA R. GILBERT.

### **Orange Filling.**

2. Juice and grated rind of two large oranges, two cups powdered sugar, two tablespoons of cold water. Mix and put into double boiler. When boiling hot stir in the well beaten yolks of two eggs, cook five minutes, stir in quickly the beaten white and set away to cool before using.

### **Strawberry Filling.**

One-half cup sugar, one whole egg, one cup strawberries. Mash berries, drop in egg and sugar, (powdered) and beat with Dover egg beater until thoroughly blended.

MISS WILBUR.

### **Minnehaha Filling.**

Beat into the regular boiled icing one-half cup chopped raisins, and one-half cup of chopped walnuts.

### **Nut Filling.**

Beat the yolks of two eggs, and add a half cup of sour cream and a cupful of walnuts chopped fine. Sweeten and flavor with vanilla, and stir in the whites of two eggs well beaten.

MRS. JOHNSON.



## COOKIES.

### **Cookies** (rich.)

One cup of butter, one cup sugar, three eggs. Beat all well together, add enough flour to mix and roll thin.

### **Cocoanut Cookies.**

One cup butter, two cups sugar, two eggs, one cup grated cocoanut, two teaspoons baking powder, flour enough to roll. Roll thin, bake quickly but do not brown. One-half cup of chopped nuts may be substituted for the cocoanut.

### **Cinnamon Stars.**

(German Christmas Cakes.)

One pound of sugar, sifted, one pound of almond powder, whites of six eggs, one-eighth ounce powdered cinnamon, the finely cut rind of one lemon.

Stir the sugar and lemon peel with the beaten whites for one-quarter hour continuously, add cinnamon and then lay aside a good half cup of the mixture. Stir the almond powder into the remainder, roll out thin and cut with a medium sized star cutter. Spread with the meringue and bake slowly on a tin greased with melted paraffine.

MRS. C. D. MARX.

### **Drop Cookies.**

Cream half a cup of butter; add one cup of sugar, three-fourths of a cup of currants, half a cup molasses, one egg well beaten and alternately half a cup of sweet milk, and three cups of



flour sifted with half a teaspoonful each of soda and cloves and one teaspoonful of cinnamon. Drop from spoon on buttered tin.

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### **Ginger Cookies.**

One cupful of molasses, one-half cupful of sugar, two-thirds cupful of butter, one-half cupful of water, one teaspoonful of ginger, one teaspoonful of alum dissolved in water, two teaspoonfuls of saleratus dissolved in the molasses. Mix the whole with flour enough to roll out nicely.

MRS. S. A. STRONG.

### **Ginger Snaps.**

One cupful of molasses, one-half cupful of sugar, one egg, one cupful of butter, one teaspoonful of soda, one teaspoonful of ginger, flour enough to roll. Roll thin, bake quickly, do not brown.

M. L. HART.

### **Graham Cookies.**

Mix together one cupful of brown sugar, one egg and one-half cupful of beef drippings or suet, add one cupful of sour milk or buttermilk, one even teaspoonful of soda, two cupfuls of graham or whole wheat flour, one cupful of chopped currants and raisins, spices and salt. Mix thoroughly and drop in small spoonfuls on a dripping pan that has not been greased. Remove by slipping a thin knife under them while warm and lay on a cloth to cool. When cool cover with following frosting:

### **Frosting for Cookies.**

Take one cupful of confectioner's X X X X sugar or pulverized if the other is not available, and stir in milk by the spoonful until soft enough to spread. Frost thinly one-half of the cookies



with the white icing, then to the remainder add a little melted chocolate and vanilla and frost the rest of the cookies.

MRS. H. A. MITCHELL.

### **Hermits.**

One cupful of brown sugar, two-thirds of a cupful of butter, one cupful of stoned and chopped raisins or currants, one teaspoonful of soda, one teaspoonful of cinnamon, one of allspice, one-half teaspoonful of cloves. Mix sugar and butter together, then add two eggs and put soda and spices in with the flour.

MRS. G. R. PARKINSON.

### **Molasses Cookies.**

Mix one cupful of brown sugar, one teaspoonful of soda, salt, ginger or nutmeg to taste, with two eggs. Boil one cup of molasses and pour over the mixture and add enough flour to roll out.

MRS. ELLEN C. SHERMAN.

### **Shrewsbury Biscuit.**

Six ounces of flour, one-fourth pound butter, one-fourth pound powdered sugar, one egg, one teaspoonful caraway seed. Rub butter well into flour, add sugar and seeds, then mix with well beaten egg. Roll very thin, cut, bake in slow oven ten minutes.

### **Walnut Wafers.**

One cup of brown sugar, two eggs, one-half cup of flour, one cup of walnuts, chopped, not too fine, one-fourth of a teaspoonful of baking powder, a pinch of salt. Drop by teaspoonfuls on an inverted cookie pan and bake in a hot oven for five minutes.

MRS. FRANK SADLER.

## COOKIES.

**Oat Crisps.**

(Delicious)

Two and one-half cups rolled oats, one cup of sugar, two eggs beaten separately, one tablespoon butter, two teaspoons baking powder, one and one-half teaspoons salt, one teaspoon vanilla.

Melt butter, cream it with sugar, beat in the yolks, then the stiff whites. Lastly stir in oats, into which other dry ingredients have been mixed. Flavor with vanilla and drop from teaspoon on buttered pan. Bake in slow oven.

MRS. DANIWAY.

**Oally Kokes.**

One cup of granulated sugar, one-half cup of butter, one and one-half cups of milk, one egg, two teaspoonfuls of baking powder, and flour enough to roll. Mix butter and sugar, then add egg, then milk and flour by degrees with vanilla and baking powder. When enough flour has been added to form a dough, pull off little bits and place a raisin in each center, roll in palm of hand until round and drop in hot lard. When done roll in powdered sugar.

CLOTHO CLUB, St. Louis.

**Doughnuts.**

One cup of thick buttermilk, two or three days old, one heaping tablespoonful of thick sour cream, one cupful of granulated sugar, one teaspoonful of soda, one egg beaten very light, a little grating of nutmeg, flour to roll soft, one scant half teaspoonful of salt in the flour. Roll out one-half inch thick, cut into strips about eleven inches long, roll lightly till the strips are round, twist loosely into a knot and fry in deep fat, turning every half minute.

MRS. FISH.



**Cup Cakes.**

Two cupfuls of sugar, one cupful of butter, one cupful of milk, three and one-half cupfuls of flour, four eggs, half a teaspoonful soda, one large tablespoonful of cream of tartar. Stir butter and sugar together, and add the beaten yolks of the eggs, then the milk, then flavoring and the whites. Put cream of tartar in flour and add last. Bake in buttered gem pans.

To this recipe may be added a cupful of English currants or chopped raisins. Also another variety of cakes may be made by adding a half cupful of citron sliced and floured, a half cupful of chopped almonds and lemon extract.

MRS. G. R. PARKINSON.

**Miscellaneous Desserts.****Ice Creams.**

Ice cream may be made smooth and velvety by either using gelatine or heating the cream and sugar together in a double boiler.

**Ice Cream.**

One quart of cream, or one pint of cream and one pint of rich milk, three-fourths of a cup of sugar and flavoring. Heat cream and sugar together to near boiling point, cool, flavor and freeze. This cream is nice served in half cantelopes. Plates may be decorated with nasturtium leaves and blossoms.

MRS. GILBERT.

**Vanilla Ice Cream.**

To one quart of whipping cream add a quart of milk, sugar to taste and a teaspoonful of vanilla. Add the whites of two eggs well beaten and freeze.

For fruit creams, mash a quart of fresh fruit through a fruit press, add sugar, and mix with the cream mixture just before freezing.

For bisque ice cream add two cupfuls of pounded macaroons to the cream mixture.

#### **Caramel Ice Cream.**

Put one half cup of sugar in a hot frying pan and stir over the fire until the sugar melts, turns brown and smokes. Turn the burnt sugar into one pint of boiling milk, cook a moment and let cool. When cool add one cup of sugar, a quart of cream and a tablespoonful of vanilla. Mix well and freeze. A pint of whipped cream may be added after it is frozen and the dasher removed. Pack it well, and let stand for two hours.

#### **Maple Ice Cream.**

To one quart of cream allow one pint of maple syrup. Mix well and freeze.

MRS. GEORGE PARKINSON.

#### **Fruit Cream.**

Six cupfuls of sugar, six cupfuls of cold water, six bananas pressed through a sieve, the juice of six lemons and six oranges; one quart can of apricots pressed through a strainer. When the juice and pulp are strained together, add water and sugar, and stir until the sugar is dissolved. Freeze slowly at first, then rapidly.

MRS. WALTER GAWNE.

#### **Frozen Apricots.**

To a pint of canned apricots cut into small pieces, add sufficient rich syrup to make three cups. Put into the freezer and when partly frozen add one cupful of whipped cream.



**Cafe Frappe.**

Two quarts of cream, one quart of strong coffee, one and one-half cups of sugar, one-half cup of water, one teaspoonful of vanilla, and candied cherries. Boil the sugar and water for five minutes, add the coffee, one and one-fourth quarts of cream and the vanilla. Freeze as ice cream. Serve in glasses with the remainder of the cream whipped and heaped on top. Serve one or two candied cherries on each glass.

MRS. J. D. HUGHES.

**Strawberry Mousse.**

One quart strawberries, one quart cream, one good cup powdered sugar. Crush berries with silver fork and mix well with sugar. Whip cream and stir berries in lightly. Fill a mold, seal with grease around edges, and bury in pounded ice and salt. Let stand, well covered four hours. Take out, clean off fat, rinse off in cold water, wipe, turn out and serve. Three tablespoons of chocolate melted with a little sugar and water may be used instead of fruit.

**Banana Ice.**

Peel, slice crosswise and mash smooth one dozen perfectly ripe bananas. Make syrup of one pint of water and one pint of sugar. Boil; when cold add banana pulp, juice one lemon. Put into freezer and turn slowly until mushy. Remove beater, stir in one pint of whipped cream, pack and set away for two hours to freeze. Apricots, peaches, pineapple or other fruits may be substituted for bananas, in which case omit lemon.

JULIA R. GILBERT.

**Vanilla Parfait.**

Beat very stiff the whites of six eggs; cook a cup of water and a cup of sugar together until it balls in your fingers, and slowly



beat this syrup into the egg; add flavoring and beat till cold; then add lightly a quart of cream whipped stiff; put this into square moulds which close tightly and bury in ice and salt for five hours. This quantity serves fourteen persons.

HARPER'S BAZAR.

### Frozen Pudding.

One pint of cream, one and one-half dozen macaroons, three tablespoonfuls of powdered sugar, two tablespoonfuls of ground chocolate. Whip the cream, add the sugar, and divide into three parts. Add the chocolate melted to first part, color second part a delicate pink, and flavor third portion with vanilla. Roll macaroons and divide in three parts. Take a can, such as is used for brick ice cream, and put in first, the pink portion, and over this lay powdered macaroons. Then the white with layer of macaroons, and last the chocolate. Cover the can, and pack well in ice and salt as for ice cream. Let it stand four hours. When ready to serve turn out, and cover the top with macaroons.

MRS. PIERSON DUSBROW.

### Sherbets.

Sherbets are made rich and given body in one of two ways.— Either by boiling the water and sugar together into a syrup, or by the addition of gelatine. The first method is considered preferable. It is economical to make the syrup some hours before using that it may be cold when used.

Sherbets may be made to look creamy or clear, according to the manner of freezing; turning the freezer rapidly will give a creamy sherbet; turning it only three or four times a minute will give a clear "water ice."

### Sherbet.

Boil one quart of water with one pint of sugar and a little lemon peel for five minutes. Strain through cheese



cloth. When cold add the juice of two small lemons and one pint of fruit juice, or one pint of fruit pulp if strawberries, peaches, apricots or pineapple. Strain the whole mixture again through cheese cloth and freeze. For cranberries or currants use a little more sugar.

FLORENCE HUGHES.

### **Sherbet Foundation No. 2.**

One quart of water, one pint of sugar, juice of four lemons, whites of two eggs. Dissolve the sugar in the quart of boiling water, add lemon juice, let cool and add one pint of any fruit juice. When half frozen beat in the whites, beaten stiff. If fresh fruit can not be obtained use canned fruit juice or jelly dissolved in hot water.

### **Strawberry Custard.**

Make a good custard with one quart of milk, the yolks of five eggs, sugar and flavoring. Crush and strain through a wire sieve one pint of berries and add one-half cup of sugar. Beat the whites of the eggs to a stiff froth, and slowly add to them the strawberry juice, adding also powdered sugar if needed to keep it stiff. Place on top of the custard and place on ice.

### **Peach Cream.**

Take one can of peaches, pour off the juice and place the peaches in a large glass dish. Add to the juice an equal quantity of water, and a cupful of sugar. Bring to a boil and add two dessert spoonfuls of gelatine dissolved in one-half cupful of water. Pour the syrup over the peaches and set in a cool place to harden. Serve with whipped cream. Any other fruit may be used with this recipe.

MRS. G. R. PARKINSON.

### **Compote of Banana.**

Put four tablespoonfuls of sugar, half a glass of orange juice, and four tablespoonfuls of cold boiled rice into a chafing dish;



when boiling hot, slice in four large ripe bananas. Cover the chafing dish for two minutes and the mixture is ready to serve.

MRS. G. B. LITTLE.

#### **Lemon Custard.**

Beat the yolks of five eggs with one large cup of sugar; add the juice and rind of two lemons. Put in double boiler and stir until it becomes as thick as molasses. Then beat whites of eggs to stiff froth, stir into the custard and drop into custard cups.

MRS. ADDIE WERSHING.

#### **Friar's Omelet.**

One pint of apple sauce, three eggs, one cupful of sugar, the juice of one-half lemon, one cupful of bread crumbs, one tablespoonful of butter. Mix the apple with the well beaten yolks of eggs, add the sugar and lemon juice and lastly the well beaten whites, stirred in lightly. Brown the fine bread crumbs with the butter in the omelet pan. Butter a pudding dish thickly with cold butter, sprinkle well with browned crumbs, pour in the apple, cover with the crumbs and bake twenty minutes. Serve cold with cream.

MRS. C. H. GILBERT.

#### **Buttered Apples.**

Put one-fourth of a pound of butter in the frying pan with two pounds of apples, pared and quartered. Sprinkle with one-half pound of sugar. Put in the oven and let them roast slowly.

MRS. SLAGHT.

#### **New England Apple Sauce.**

Boil sweet cider down one-half. Fill in with sweet apples peeled and quartered. Cook till apples are red and clear.

IRENE HARDLY.



**Fried Peaches (for breakfast or lunch)**

Wash and wipe fresh ripe freestone peaches, and cut into halves, heat large spoonful of butter in heavy iron skillet, and lay peaches in it face down. When brown turn over, and fill each cup with sugar. Cover closely and set back to steam for one-half hour, or until tender. When done there should be a rich brown gravy in the skillet, and each cup should be full of a delicious syrup. Serve hot.

MRS. JOHN HOWELL.

**Banana in Syrup.**

Make syrup of one cupful of boiling water, one-half cupful of sugar, and juice of one lemon; boil two or three minutes, take off and slice into it six bananas. Serve ice cold. May be used as fruit course in summer, or served as dessert with cake or whipped cream.

JULIA R. GILBERT.

**Fruit Course.**

Chill cantelopes and serve berries in the halves, eating the cantelope with the berries.

**Fruit Course (Grape Fruit and Raspberries).**

Cut grape fruit into halves, remove pulp and squeeze out its juice. Add to juice one-third of its own measure of angelica or sherry. Fill grape fruit shells with fresh raspberries well sprinkled with powdered sugar; pour over the liquid until shells are half full. Set on ice for an hour or two before serving. If grape fruit cannot be obtained use orange and lemon juice, and serve in orange cups.

MRS. JAMES HUGHES.



## BREAD AND BREAKFAST FOODS

*"'Lady' means 'bread giver' or 'loaf giver' and a Lady is known as He Himself once was, in the breaking of bread."*

*Ruskin, Sesame and Lilies.*

### **Bread in Five Hours.**

Mix one pint of cold milk with one pint of hot water. Take out in a cup a few tablespoonfuls of the resulting lukewarm liquid and in it set to dissolve one whole compressed yeast cake. To the rest of the milk and water add two tablespoonfuls of sugar, a dash of salt, and two tablespoonfuls of shortening. Mash the compressed yeast cake and stir it well with the liquid in the cup and when thoroughly dissolved add it to the rest. Warm the bread board thoroughly and flour it. Warm about two quarts of flour, white or white and whole wheat mixed, or whole wheat alone, and stir enough of this into the liquid to make a kneading dough as soft as can be handled. Turn it out at once upon the warm board and knead it, more or less, according to your taste and leisure. It is only necessary to knead it enough to make the dough entirely smooth and homogeneous—about ten minutes. Return the dough to a large, warm pan, cover with a warm cover of tin or wood, and set it to rise in a warm place until it is light—two to three hours should be enough. Mould into loaves without further kneading and let rise in a warm place in warm baking pans until ready to bake, about an hour longer. Bake as usual three-quarters of an hour to an hour. The sponge may be set at breakfast time and the bread baked by the noon fire.

MRS. O. L. ELLIOTT.

### **Virginia Batter Bread.**

One cupful of sweet milk, one cupful of sour milk, one cupful of cold water, one cupful of cornmeal, salt, one teaspoonful of soda



and two eggs. Beat all thoroughly and bake twenty-five minutes in a hot buttered pudding dish, Serve very hot and eat with butter and a fork.

MRS. O. L. ELLIOTT.

### **Whole Wheat Bread.**

Dissolve one-half cake of compressed yeast in three pints of lukewarm water, add one tablespoonful of salt and two tablespoonfuls of sugar. Make a batter of sifted white flour, add enough whole wheat flour to make soft dough that can be handled. Cover and set to rise over night. Early next morning turn on to board and mould lightly, do not knead. Let rise until size is fully doubled; bakè in moderate oven one hour in single pans.

### **Boston Brown Bread.**

Two small cups of graham flour, one cup of cornmeal, one brimming cup of molasses, one teaspoonful of soda, two cups of sour milk. Mix dry ingredients well together; add buttermilk and molasses. Butter can and steam two hours, filling can only two-thirds full.

MRS. ADDIE WERSHING.

### **2. Boston Brown Bread.**

Two cups of bread crumbs soaked in milk and rubbed through colander, one cup cornmeal. one-half cup graham flour, two tablespoonfuls of molasses, one-half teaspoonful of soda, salt, two cups of milk. Batter should be rather thin. Steam four hours in buttered mould.

### **German Coffee Cake.**

Dissolve two yeast cakes in one-fourth cup of water, add one cup of milk, scalded and cooled, and flour to make a stiff batter.



When light, add one-third cupful of melted butter, one-fourth cupful sugar, one-half teaspoonful of salt, one egg, grated lemon rind, and flour to make a stiff batter. When light again spread in greased pan, cover and let rise. When ready for the oven brush with a beaten egg and dust with sugar and cinnamon mixed. Bake in a hot oven.

MRS. C. G. DINGLEY.

#### **Graham Bread (Steamed).**

Three cupfuls of graham flour, sifted, one cupful of sweet milk, one cupful of New Orleans molasses, one teaspoonful of salt, one teaspoonful of soda. Stir sour milk and soda and molasses together. Mix all together and steam three hours.

MRS. CORKER.

#### **Corn Custard Bread.**

Put into a skillet a tablespoonful of shortening, add one quart of sweet milk. When quite warm add one well beaten egg, one-half cupful of molasses and a pinch of salt. Stir in cornmeal till you have the consistency of batter, boiling all the time and add one-half teaspoonful of soda. Stir well, turn into greased shallow pans, and bake till a nice brown.

MRS. H. D. STEARNS.

#### **Rice Corn Bread.**

One cupful of white cornmeal, two eggs, one cupful of milk, one cup cooked rice, one even tablespoonful of butter. Sift a teaspoonful of salt into the meal, then pour boiling water over it, scalding it thoroughly. Soften the rice with boiling water, if cold, and then beat into the meal, add the butter, then half the milk, then eggs beaten light, then remainder of the milk. Pour into a well buttered pan, and place in hot oven, bake one-half hour.

MRS. W. A. PETERS.



**Mush Bread.**

One pint of milk, two-thirds cupful of cornmeal, four eggs, salt. Heat milk in double boiler; when boiling hot stir in carefully the meal and little salt. Take from fire and cool; when cool add well beaten yolks and beat thoroughly; fold in lightly the well beaten whites, pour into buttered baking dish and bake half an hour in quick oven.

**Parker House Rolls.**

One pint of scalded milk, one-fourth of a cup of butter, two tablespoonfuls of sugar, one teaspoonful of salt, one yeast cake, flour enough to knead. Stir butter and salt into the hot milk, cream the sugar and yeast together and when the milk is lukewarm mix together. Stir in three cups of flour. When the sponge is light add more flour, then knead and let rise again, till the bulk is doubled. Bake in hot oven for fifteen minutes.

MRS. J. J. MORRIS.

**Sally Lunn.**

Beat two eggs very light, over which pour one cup of sweet milk, one-third cup of sugar, two tablespoonfuls of melted butter, a little salt, two cups of flour and three teaspoonfuls of baking powder. Have mixing dish and milk warm and baking pan hot. Bake in a moderate oven about twenty minutes.

M. K. MAXWELL.

**Baking Powder Biscuit.**

Take one quart of flour, put in three teaspoonfuls of baking powder, two tablespoonfuls of lard, one teaspoonful of salt, rub all together, stir in slowly good sweet milk making a soft dough, cut out and bake in a hot oven.

MRS. LAKIN.

**General Notes for Muffins.**

The stiffer the batter the more slowly the muffins must bake. Butter *must* be thoroughly incorporated before baking powder is put in.

**Velvet Muffins.**

Two eggs, one tablespoonful of sugar, one-half teaspoonful of salt, one cupful of milk, two cupfuls of flour, or enough to make a stiff batter, one tablespoonful of butter and two teaspoonfuls of baking powder. Drop the eggs into a bowl with sugar and salt and stir well; pour in milk and stir; sift in flour and stir until thick as cake batter; pour in the melted butter and stir well; sift in the remainder of the flour and the baking powder; stir quickly and drop the stiff batter into hot, well buttered muffin tins. Bake slowly one-half hour. This makes twelve muffins.

JULIA R. GILBERT.

**Ragmuffins.**

Make a dough as for baking powder biscuit and roll out one-half inch thick; spread with butter, cinnamon and sugar. Cut in strips about one-half inch wide, roll up each strip and bake in a quick oven.

MRS. C. G. DINGLEY.

**Graham Gems.**

Two eggs well beaten with a little salt and sugar. Add one pint of water and beat, adding one cup of graham and one and one-half cups of white flour. Then add a little molasses, and lastly two teaspoonfuls of baking powder in a little flour. Pour in hot well greased gem pans and bake twenty minutes.

**Berry Muffins.**

One quart of white flour, three tablespoonfuls of sugar, one egg, two tablespoonfuls of baking powder, butter the size of an



egg, a salt spoon of salt, one pint of raspberries, huckleberries, or blackberries. Sweet milk enough to moisten.

MRS. SLAGHT.

### **Cornmeal Muffins.**

Take one and one-half cups of thoroughly sifted flour, one-half cup of sifted cornmeal, one-half teaspoonful of salt, one teaspoonful of sugar, and two small rounding teaspoonfuls of baking powder; mix thoroughly. Then add enough milk to make a soft batter (nearly a cupful), and stir in one beaten egg. Pour into hot buttered gem pans and bake from ten to twelve minutes. Will fill twelve small gem pans.

MRS. W. F. HYDE.

### **Oat Cake.**

Two cups rolled oats, one cup white flour, two tablespoonfuls of sugar, one-fourth teaspoonful of salt, two tablespoonfuls of baking powder, one egg, milk to make stiff batter (cream is better). Spread very thin on shallow buttered tins and bake in hot oven ten or fifteen minutes.

MRS. C. D. MARX.

### **Rice Puffs.**

Good rice puffs call for one cup of cooked rice, one cup of boiling milk, two eggs, a small piece of butter, two tablespoonfuls of flour and seasoning. Mix the rice with the flour, add the milk and stir over the fire till it boils. Stir in the yolks of the eggs beaten lightly, with a little nutmeg, and lastly fold in the stiffly beaten whites. Drop from a spoon on buttered pans and cook ten minutes in a hot oven. Half a cup of sugar added to the egg yolks with flavoring gives a dainty dessert. Serve with any rich pudding sauce.

MRS. G. B. LITTLE.

**Dates With Mush.**

Into the boiling water intended for breakfast food cut fine a date or two for each dish. This is especially good with Ralston, graham, cream of wheat and food of like character. Or, dates may be stoned, cut in two and served on top of each bowl of mush.

**Wheat Jelly—for Breakfast.**

Stir one cupful of wheat flakes into three cupfuls of boiling water, slightly salted, and boil briskly for a few minutes, then set into the double boiler and allow to cook for several hours until the flakes dissolve. The time varies with different brands of flakes. Beat well and pour into wet cups to mould. Put fresh strawberries or raspberries in sugar over night and in the morning turn out the jelly and serve with the sugared berries.

JULIA R. GILBERT.

**Waffles.**

Three cups flour, two eggs, two cups milk, two tablespoons melted butter or lard, three even teaspoons baking powder, teaspoon sugar, pinch of salt. Mix baking powder with flour. Beat eggs and stir up the batter putting flour in last.

**Bread Pancakes.**

Cover stale bread with plenty of sweet milk and let stand over night. Next morning beat up well, add a beaten egg, little sugar, salt and flour enough to make good batter, allowing one teaspoon baking powder to each cup of flour.

JULIA R. GILBERT.



# SANDWICHES.

*"I fastened a durable crust to my belt and set forth free and hopeful."  
John Mint, Mountains of California.*

## **Shrimp Sandwich.**

One small can of shrimps, one hard boiled egg, one-half dozen large green olives, one tablespoonful of butter, juice of one-half lemon, paprika, salt, etc. Shred the shrimps with a fork, chop fine the egg and the stoned olives. Mix all with the lemon juice and seasoning, bind with the butter and rub into a hard paste. Spread between thin slices of bread.

MRS. GILBERT.

## **Sardine Sandwiches.**

Drain sardines, mash fine with fork, add finely chopped hard-boiled egg, blend thoroughly, mix with mayonnaise and spread on buttered bread. Green olives may be sliced thin and laid on top of the paste, or a leaf of lettuce, bits of cress or nasturtium stems cut fine.

## **Egg Sandwiches**

Boil the eggs hard; rub the yolks to powder and chop the whites very fine. Mix whites and yolks to a paste with mayonnaise, season to taste and spread between buttered slices of bread.

## **Bohemian Sandwiches.**

Rub cottage cheese to a paste with Worcestershire sauce and a few olives finely chopped. Spread between buttered slices of white bread.

**Cheese Sandwiches.**

Into one tablespoonful of mayonnaise dressing beat two tablespoonfuls of grated cream cheese. Butter thin slices of whole wheat bread and spread one half with the cheese paste, cover and cut into fancy shapes.

MRS. G. B. LITTLE.

**Cheese Sandwiches.**

These are extremely nice and easily made. Take the yolk of one hard boiled egg, one fourth pound of grated cream cheese, one half teaspoonful of salt, one half teaspoonful of pepper, one half teaspoonful of mustard, one tablespoonful of melted butter, and one tablespoonful of vinegar or cold water. Rub the yolk of the egg to a paste and mix it smooth with the melted butter, then add the seasoning and cheese, mixing all thoroughly, putting in the vinegar or water to make it the proper thickness. Spread between buttered slices of bread or biscuit. Less seasoning may be used if preferred.

MRS. G. R. PARKINSON.

**Cucumber Sandwiches.**

Chop or slice cucumbers very thin; add a little onion juice, a dash of red pepper, and a little mayonnaise and spread between thin slices of bread.

MRS. G. B. LITTLE.

**Baked Bean Sandwiches.**

Mash cold baked beans to a paste, season with mustard, add some finely chopped celery leaves or parsley and spread between white or brown bread. Serve with cheese.



**Walnut Sandwiches.**

Put English walnut meats through the meat grinder and rub to a paste with an equal amount of grated cheese. Spread between thin slices of rye bread.

**Peanut Sandwiches.**

Cut thin slices from a small round loaf of Boston brown bread and spread with peanut butter. Salt slightly and cover with slices spread with plain butter. Unless slices are very small cut in halves.

**Tartare Sandwiches.**

Six tablespoonfuls of chopped hard boiled egg, one teaspoonful of chopped capers, one tablespoonful of chopped cucumber pickle. Mix together with mayonnaise.

MRS. FISH.

**Nasturtium Sandwiches.**

For nasturtium sandwiches take one third each of the flowers, the small green leaves and the seed pods and chop them. Spread thin slices of white bread with mayonnaise and cover with this mixture. Roll the slices and place one blossom in the end of each sandwich. Or use whole blossoms and leaves, or blossoms only.

**Date Sandwiches.**

One half cup of dates and one half cup of English walnuts chopped fine and mixed with one half cup of cream. Spread whole wheat bread with butter and put mixture between. Cut in rounds and put one half English walnut meat dipped in the white of an egg on the top of each sandwich.

## SANDWICHES.

**Marguerites.**

One cup chopped English walnuts, one cup powdered sugar, whites two eggs. Beat whites, add sugar, stir nuts in slowly, spread thinly on salt wafers, and brown in oven.

MARY K. MAXWELL.



# SAUCES.

## For Meats.

### **Drawn Butter.**

Melt one tablespoonful of butter, stir in one tablespoonful flour, add carefully one cup boiling water, season.

### **Brown Sauce.**

Melt one tablespoonful of butter; fry in this one tablespoonful of chopped onion. Stir in one tablespoonful of flour, one teaspoonful of lemon juice and one cupful of stock. Strain.

### **Hollandaise Sauce for Fish.**

Make a drawn butter sauce, remove from fire and add yolks of two raw eggs, juice of one half a lemon, one tablespoonful chopped parsley and one teaspoonful onion juice.

### **Sauce Tartare.**

One cupful of mayonnaise dressing, one tablespoonful of chopped cucumber pickles, one tablespoonful of capers, one teaspoonful of onion juice. Set in a cool place. Serve with fish.

### **Mint Sauce for Lamb.**

One cupful of the leaves and tender part of mint chopped, one half cupful of vinegar, one fourth cupful of sugar. Let stand one hour before serving.

**White Sauce.**

Melt two tablespoonfuls of butter, stir in one tablespoonful of flour, salt and pepper, then add carefully, a little at a time, one pint of rich milk.

**Tomato Sauce.**

One pint of canned tomatoes, one tablespoonful of butter, one tablespoonful of flour, four cloves, a little onion juice. Cook the tomato and cloves for a few minutes. Heat the butter, add the flour and stir until smooth and brown, then stir into the tomato; cook two minutes. Season to taste with salt, pepper and onion, and put through the strainer. This is nice with fish, meat or eggs.

**Anchovy Sauce.**

Two tablespoonfuls of butter, one tablespoonful of lemon juice, one tablespoonful of chopped parsley, one fourth teaspoonful of salt, three tablespoonfuls of anchovy paste. Mix all together and knead in a bowl until perfectly smooth.

**Mushroom Sauce.**

One tablespoonful each of butter, flour and onion, one cup of stock, one teaspoonful of lemon juice, and salt and pepper. Chop the onion and fry in butter; then add flour, then the stock and seasoning and strain. Lastly add one half cup of mushrooms. If fresh mushrooms are used, simmer for fifteen minutes; if canned, simmer five minutes.

**Cucumber Salad Dressing.**

(A New Orleans fish sauce.)

Remove the seeds from two large cucumbers, grate and drain, add one tablespoonful finely chopped fresh red peppers, a slight



grating of onion or a rubbing of the dish with garlic. Mix with two tablespoonfuls of fresh cream, then add one half pint of mayonnaise dressing. Serve with fish, especially sole, like sauce a la Tartare.

MRS. E. W. MARTIN.

## For Puddings.

### Chocolate Sauce.

Mix two ounces of grated chocolate and two cupfuls of sugar; add two tablespoonfuls of butter, half cupful of water and a little cinnamon. Cook to the soft ball stage and pour hot over ice cream.

MRS. C. G. DINGLEY.

### Foaming Sauce.

Beat to a froth one half teacupful of butter with one half teacupful of sugar. Put into the double boiler and add a tablespoonful of boiling water and a little vanilla. Stir one way until it comes to a light foam.

### Hard Sauce.

One cup powdered sugar and one half cup butter creamed. Into this beat two tablespoons rich cream, or two tablespoons sherry, or four tablespoons currant jelly.

JULIA R. GILBERT.

**Creamy Sauce.**

Place "hard sauce" in a bowl, set in basin of hot water and stir until creamy, *no longer*.

JULIA R. GILBERT.

**Cream Sauce.**

One cup powdered sugar, two cups whipped cream, one egg. Beat white of egg to stiff froth, add yolks and sugar and beat well. Just before serving add whipped cream.

**Lemon Sauce.**

Two eggs, one cup sugar, one teaspoon butter half cup hot water, juice one lemon. Put butter and sugar into water, stir in eggs, then lemon juice and cook until thickened.

**Strawberry Sauce.**

One-fourth cup of butter, one cup of sugar, beaten white of one egg, one cup mashed strawberries. Cream butter and sugar, add berries, then white of egg. Raspberries may be substituted for strawberries.

MRS. H. A. MITCHELL.



# Pickles and Preserves.

*"Spiced dainties, everyone."*

*Keats, Eve of St. Agnes.*

## Chili Sauce.

Twelve large ripe tomatoes, pared, two onions, four long, green peppers, four tablespoonfuls of sugar, two cups of vinegar, one tablespoonful of salt. Chop onions and pepper fine, and place all together in preserving kettle for about three hours. Before adding tomatoes reject about one cup of juice.

MRS. WALTER GAUNE.

## Pickled Tomatoes (green.)

One peck of green tomatoes sliced. Six large onions sliced. Mix the two and sprinkle over them one cup of salt; let stand over night; next morning drain thoroughly and boil for twenty minutes in one quart of vinegar mixed with two quarts of water; drain. Make pickle of four quarts of vinegar, two pounds brown sugar, and two tablespoons each of white mustard seed, ground allspice, cinnamon, cloves and ginger, tied in cloth. Boil fifteen minutes. Put in tomatoes, heat thoroughly and seal, or boil syrup a second time and pour over pickles in jars.

## Oil Pickles.

Cucumbers of a size fit to slice for the table, pared and sliced. Let stand over night in brine, one quart of water, one handful of salt, and a piece of alum the size of a bean. To two quarts of sliced cucumbers, rinsed and drained, add one tablespoonful whole white mustard seed, one tablespoon-



ful black mustard seed, one tablespoonful celery seed. Put in wide mouthed bottles with a few black whole peppers, (no cooking.) Fill bottles with the mixture and add dressing of one cup of oil to one cup of vinegar.

MRS. SLAGHT.

### **Pickled Onions.**

Pour boiling hot salt water over little onions. Peel, and pour boiling salt water over twice more. Drain and cover with hot spiced vinegar. Use horse radish root, celery and nasturtium seeds, and any prepared spices in the vinegar. These pickles are crisp and brittle; much better than the bottled ones.

MRS. H. A. NUTCHELL.

### **Pickled White Figs.**

Boil together for a few minutes seven pounds of fresh figs, three pounds of sugar, one pint of vinegar, two lemons, sliced, a handful of cloves and a few sticks of cinnamon. Remove the figs and continue to boil the syrup until there is only sufficient quantity to cover the figs. Pour over the figs, and next day drain off and boil again. Heat figs in it and seal in jars.

MRS. G. R. PARKINSON.

### **Fig Pickle (short cut.)**

Into any syrup from spiced fruit, or sweet pickle, especially peach, drop the small black dried figs; set away for a week or two when they will be found very good.

JULIA R. GILBERT.



**Spiced Cherries.**

Sprinkle three pounds of the best granulated sugar over four pounds of stoned black cherries and let stand over night. Next day put over the fire and let come to a boil. Then drain out the cherries, and add to the juice one pint of vinegar, one ounce of stick cinnamon, one-half ounce powdered cloves in cheese cloth bags, and boil down to a thick syrup. Put in the cherries and boil until clear. The same recipe is good for large black currants.

MISS J. B. OLIVER.

**Ginger Pears.**

Eight pounds of fruit, eight pounds of sugar, one-quarter pound green ginger root, four lemons, one tumbler water. Pare and slice pears thin; pare and slice ginger root; cut lemon rind thin and squeeze out juice. Boil all together until rich and clear. Seal in jars. Nice with ice cream.

**Tomato Figs.**

Scald and skin small round tomatoes. To eight pounds of tomatoes add three pounds of brown sugar and a little fresh ginger root. Cook without water until tomatoes look clear. Take out, spread on dishes and dry in the sun. Sprinkle a little syrup on daily while drying.

**Grape Jam.**

Use ripe Concord or Isabellas. Slip from skins. Put pulp and skins on to cook in separate vessels. When pulps are soft put through colander to remove seeds. Put pulp and skins together, add half their measure of sugar, boil up and seal in jars.

IRENE HARDY.



**Muscat Marmalade.**

Take large, ripe, rich muscats; stem, wash and open enough to remove seeds. Put into kettle and cook in their own juice slowly for a long time, until a clear, thick marmalade is the result. Seal in jars. No sugar.

IRENE HARDY.

**Apricot and Pineapple Marmalade.**

Ten pounds of apricots, stoned and peeled before weighing. Two pineapples shredded with a silver fork. Boil about twenty minutes, then add seven and a half pounds of sugar and cook about ten minutes. Seal in jars.

MRS. J. R. TALCOTT.

**Orange Marmalade.**

Pare half of the oranges and cut the rind into shreds. Boil it in three waters, twenty minutes each time and set aside. Grate the rind of the remaining oranges; take off and throw away every bit of the white inner skin. Quarter all the oranges and chop or cut them into small pieces. Drain over the sugar allowing pound for pound, all of the juice that will come away without pressing. Stir this over the fire until the sugar is dissolved, adding a little water unless the oranges are very juicy. Boil five or six minutes and skim, put in the boiled shreds and cook ten minutes, then the chopped fruit and the grated peel and boil twenty minutes longer. Put away in small jars.

MRS. E. A. SOPER.



# BEVERAGES.

*"For drink, the grape  
She crushes, inoffensive must, and meaths  
From many a berry."*

*Paradise Lost.*

## **Blackberry Cordial.**

Take eight quarts of blackberries, cook until well scalded. Strain and press out all the juice. Put the juice in the kettle with the following spices broken up and put into a bag: two ounces of allspice, one ounce of cinnamon bark, one ounce of cloves and one nutmeg. Add loaf sugar, one pound to every quart of juice and cook slowly for fifteen minutes. Remove from the fire and, cooling a little, add one pint of good brandy for every three pints of juice.

MRS. F. H. TAYLOR.

## **Punch.**

Either lemonade or cold tea may be used as the basis for punch. Any punch is improved by adding bottled grape juice, or raspberry or other soda fountain syrups.

In canning fruit save all extra juice and can separately for use in punch.

## **Lemon Punch,**

The juice of twenty oranges and two dozen lemons, a pint of cherry juice from canned cherries, one half can of grated pineapple, three gallons of water, sugar to taste and one banana sliced very thin.

MRS. GEORGE PARKINSON.

**Canton Punch.**

Boil for twenty minutes four cups of water, one cup of sugar and half a cup of Canton ginger cut fine; strain and add half a cup of lemon juice and three quarters of a cup of orange juice. When ready to serve add a quart of Apollinaris or seltzer and put into a bowl with a block of ice.

HARPER'S BAZAR.

**Tea Punch.**

Make strong infusion of tea and pour it hot over cut up fruits, oranges and lemons for a basis; sweeten this with a sugar and water syrup, well boiled; strain and put into bowl with ice, adding candied or maraschino cherries and bits of fruit. If tea is not strong enough, Apollinaris is an excellent addition.

HARPER'S BAZAR.

**Raspberry Shrub or Vinegar.**

To two quarts of fresh berries add one quart of best vinegar. Let stand four days. Strain through jelly bag without squeezing. Add equal measure of sugar to juice, boil twenty minutes and bottle.

**Grape Juice.**

Late in season when grapes are fully ripe take several kinds of good grapes, stem, pick, wash and drain. Put some in the bottom of the kettle and mash so as to have juice for beginning. Put in the remainder of grapes and cook till soft. Run through colander and then strain through jelly bag. Put juice on again and let it come to good boil. Seal while hot in hot bottles with hot corks. Everything must be sterilized and sealing perfect; no sugar.

IRENE HARDY.



# CONFECTIONERY.

## French Creams.

### Fondant.

Mix thoroughly two cupfuls of granulated sugar, one fourth teaspoonful of cream of tartar and eight tablespoonfuls of cold water. Cover and do not stir while the syrup is boiling. Boil until a little dropped into water becomes the consistency of honey. Let the syrup cool, then stir it until it creams, turn out on the kneading-board, add a few drops of flavoring and knead.

MRS. G. R. PARKINSON.

### Uncooked Fondant.

Take white of one egg and mix with it an equal quantity of water or orange juice. Mix well together and stir into it confectioners' powdered sugar until stiff. Put sugar on board, turn mixture onto it and knead in sugar until you have good firm dough. Flavor while kneading. Use as other fondant.

### Maple Fondant.

Two cupfuls of brown sugar, one cupful of maple syrup, one cupful of hot water, one fourth teaspoonful of cream of tartar. Mix thoroughly, cover and boil until it balls in cold water. Set aside to cool and then beat until creamy.

### Date Creams.

With a sharp knife remove the seed from a perfect date and replace with a small quantity of the French cream.

MRS. G. R. PARKINSON.



**Chocolate Creams.**

Take small pieces of the fondant flavored with vanilla or oil of peppermint, shape as desired and set away on a platter to harden. Break up one cake of Baker's chocolate and put in a bowl over the teakettle to melt. When entirely melted, drop in the hardened balls, coat thoroughly, remove with a fork, place on oiled paper and set in cool place to dry.

MRS. PARKINSON.

**Walnut Creams.**

Take a portion of the French cream, shape into balls about the size of a walnut, press a walnut meat upon either side and lay away for a few hours to harden.

MRS. G. R. PARKINSON.

**Peppermint Wafers.**

Boil for six minutes one cupful of granulated sugar and one-half cupful of boiling water. Dissolve thoroughly but do not stir while boiling. Add one teaspoonful of essence of peppermint, remove from the fire and beat until the mixture begins to whiten. Drop quickly on oiled paper.

Wintergreen wafers are made in same way by using essence of wintergreen and a few drops of cochineal for coloring.

MRS. JOYCE.

**Vassar Fudge.**

Two cups of sugar, one cup of milk, butter size of a walnut, two tablespoonfuls of grated chocolate. Place in sauce pan and stir until dissolved, then boil for fifteen minutes over a moderately hot fire, stirring only occasionally to prevent burning. Remove from the fire, flavor with vanilla and allow to cool slightly, then



stir and beat briskly until creamy. Pour quickly on well buttered plate and set aside to cool. Chopped nuts may be added if desired.

JESSIE D. LITTLE.

#### **Wellesley Marshmallow Fudge.**

Heat two cups of granulated sugar and one cup of rich milk, (cream is better); add two squares of Baker's chocolate scraped fine and boil until it hardens in cold water. Just before it is done add a small piece of butter, then begin to stir in marshmallows, crushing and beating them with a spoon. Continue to stir in marshmallows after taking from fire until half a pound has been beaten into the fudge. Cool in sheet three-quarter inch thick and cut in cubes.

#### **Smith College Fudge.**

Melt one-fourth cup of butter. Mix together in a separate dish one cup of white sugar, one cup of brown sugar, one-fourth cup molasses and one-half cup cream or rich milk. Add this to melted butter and bring to boil. Stir rapidly and boil for two and one-half minutes. Add two squares Baker's chocolate scraped fine. Boil this five minutes stirring more slowly towards end. Take from fire and flavor with vanilla. Stir continually till it thickens. Pour into buttered pan and set in cool place.

#### **Chocolate Caramels.**

Two cupfuls of brown sugar, one cupful of molasses, one cupful of chocolate, one-half cupful of milk, one tablespoonful of flour, one tablespoonful of butter. Boil the sugar, molasses and milk together a few minutes, then add the chocolate, flour and butter, and boil about one-half an hour. Pour into buttered tins and when partly cooled cut into squares.

LURA B. LYONS.



**Cream Chewing Candy.**

Put over a brisk fire three cups of white sugar and one cup of water. Stir until dissolved and add one-fourth teaspoonful of cream of tartar. Cook until it crackles in cold water, add the juice of one-half lemon, and pour into buttered tins. When cooling throw the edges of the candy toward the center until all is cool enough to pull. Pull until white and cut with sharp scissors.

MRS. G. B. LITTLE.

**Molasses Candy.**

Boil for twenty minutes two cupfuls of molasses, one cupful of sugar, and butter the size of a walnut. Then add two teaspoonfuls of cream of tartar, one teaspoonful of soda and one tablespoonful of vinegar. Turn into a buttered dish until cool enough to pull.

MRS. G. R. PARKINSON.

**Pinoche.**

Mix two cupfuls of brown sugar, one-half cupful of white sugar, one-fourth cupful of maple syrup, and one cupful of milk. Cook till it nearly balls and add butter the size of a walnut. When done flavor with vanilla and beat vigorously till it begins to whiten. Then stir in one and one-half cupfuls of nuts and spread on buttered platter.

D. M. CRABTREE.

**Praulines.**

Break into good sized pieces one pound of English walnuts or pecans. Wet a pound of brown sugar with two tablespoonfuls of milk, and boil until about ready to sugar. Stir in the nuts, and beat briskly until all the nuts are sugar coated.

MRS. G. B. LITTLE.



**Peanut Brittle.**

Put two cups of granulated sugar into a heavy iron frying pan and stir constantly until melted. It will turn light brown, but must not be allowed to burn. Have ready two cups of broken peanuts spread on buttered pan. Pour melted sugar over them and set away to cool.

JULIA R. GILBERT.

**Georgia Chocolate Roll.**

Two pounds of sugar, one cupful of rich milk, two tablespoonfuls of butter. Melt one-fourth pound of chocolate over hot water. As soon as sugar creams on cold plate pour in chocolate. Remove from fire, flavor with vanilla and beat till slightly cooled. Have whites of two eggs beaten very stiff, into these pour syrup slowly, beating constantly. As it begins to harden roll cream up towards center and gradually form into loaf. When well set roll in cinnamon and powdered sugar. Set aside for several hours when it may be cut into slices or cubes.

**Fig Candy.**

Take equal quantities of finely chopped dried figs, chopped walnuts, and fondant. Mix thoroughly and mould into balls. Or roll flat, place layer of white fondant on top, and layer of chocolate fondant below, press together firmly and cut into small bars.

JULIA R. GILBERT.

**Stuffed Dates.**

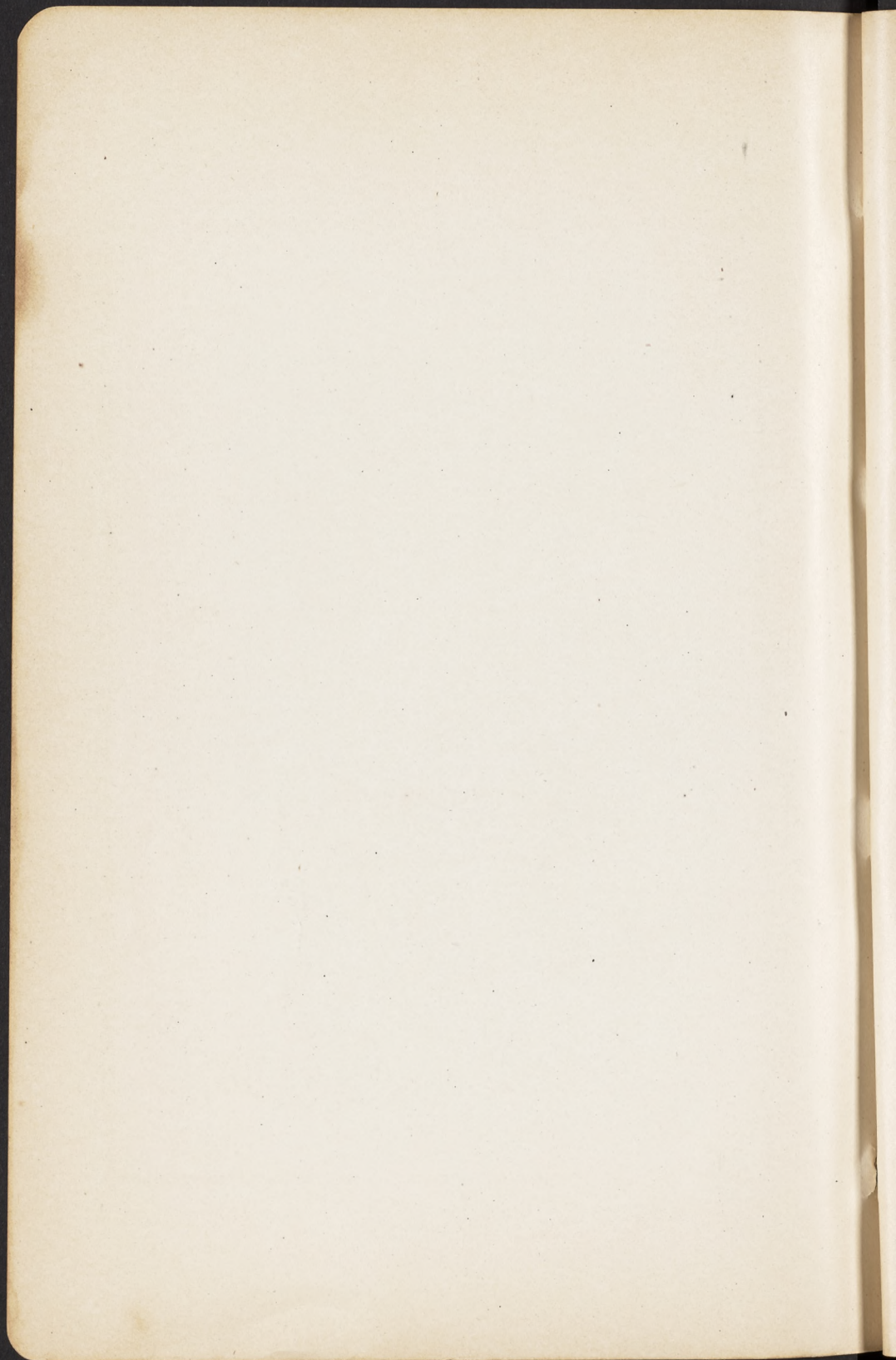
With a sharp knife remove the stones and inside skin from dates and replace with walnut meats, pecans, almonds or salted peanuts. Roll in powdered sugar.



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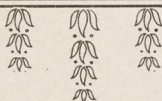
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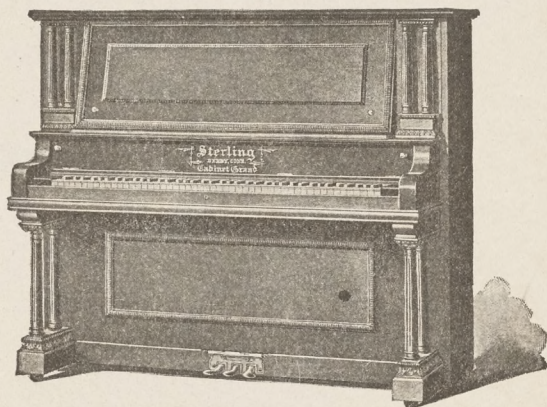
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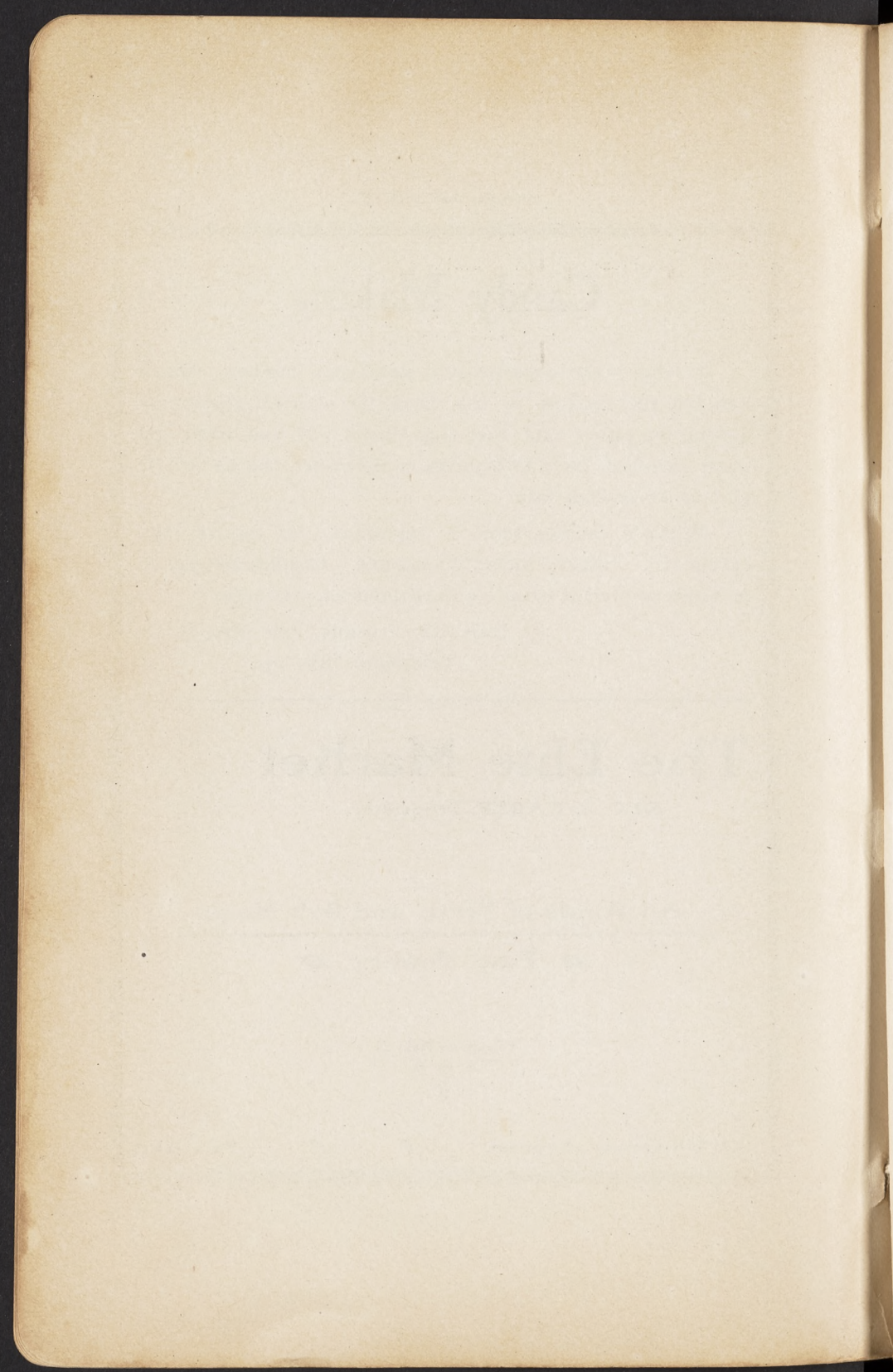
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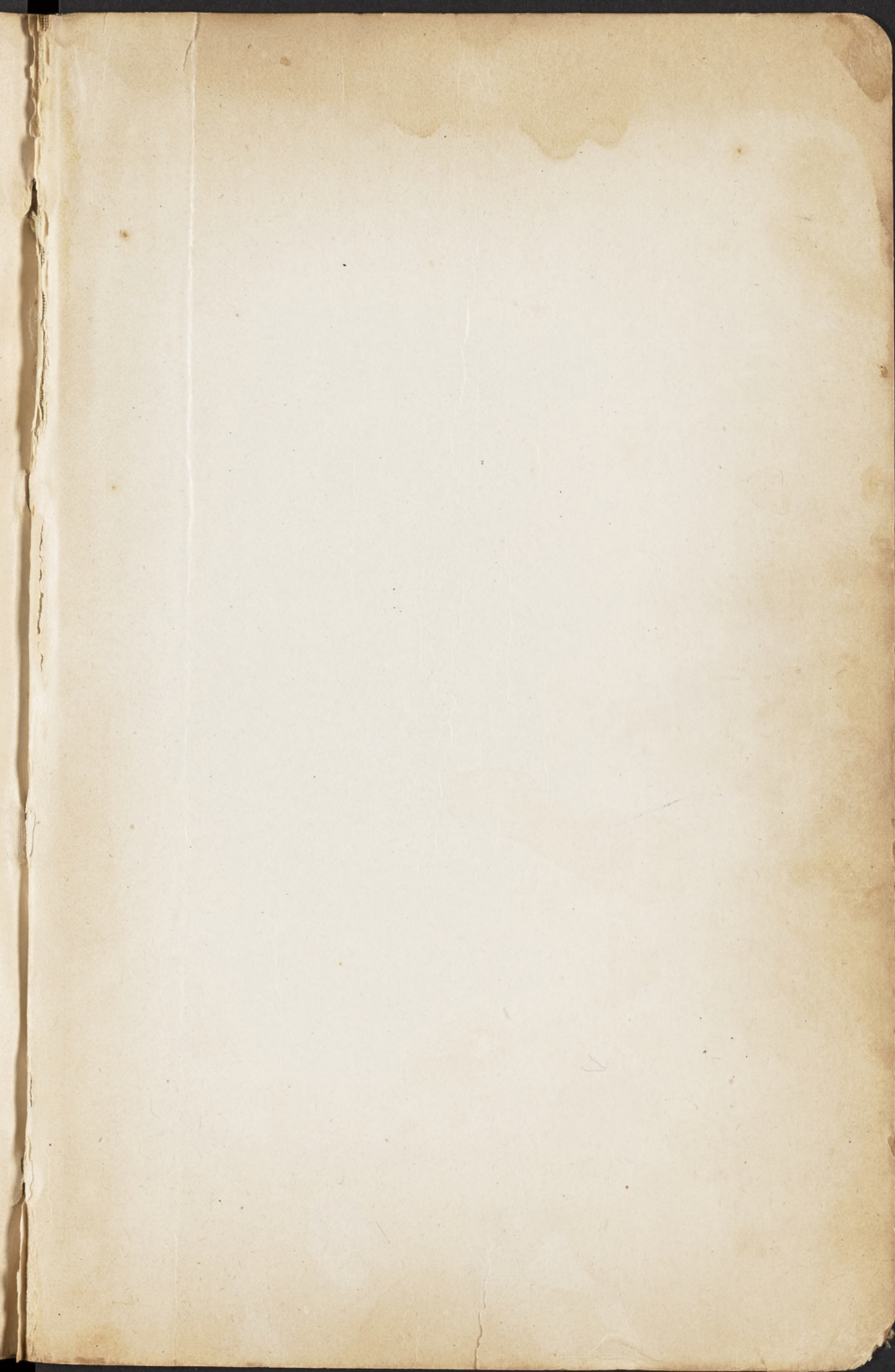
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